

Our Pantry



The ISPAL kitchen fuses the culinary tradition of Seville with innovative cuisine. Valuing the product, balancing flavours, contrasting textures and finding the perfect ratio. This is our ambition that we are striving towards.

Can of Guadalquivir Sturgeon Caviar and Blinis.	(15 gr.) 45,00 € (30 gr.) 80,00€
Iberian Acorn-fed Ham from Alanis de la Sierra 100 gr.	24,00 €
Selection of our Seville author Cheeses .	16,00 €
Utrera Chicken Pâte with Fragrant Jelly and Crispy Toast.	12,00 €
Florida Goat Cheese from Espartina, stuffed with Fig, bitter apple compot and Alcala de Guadaira Vermouth jelly.	14,90 €
Green Gazpacho, Apple, Celery, Roe and Smoked Sturgeon .	12,00 €
Freshly harvested Vegetables from the market gardens of Seville.	16,00 €
My recipe of Garlic Prawns	19,00 €
Rice with snails and plankton mayonnaise with glasswort.	18,00 €
“Retinta” Beef Steak Tartare	24,00 €
Elver Casserole 100 gr	60,00 €