

## Seville DNA



From north to south and from east to west, ISPAL has gone out and found Sevillian producers. We aim to continue serving the best produce from Seville and supporting the work of farmers who tend to crops and livestock and process the foods of our land.

Green Gazpacho with Tomatoes from Los Palacios, Smoked Sea bass, Apple and Chervil.  	14,00 €
Retinto Beef Tenderloin Tartare from the Sierra Norte of Seville with Parisian Fried Potatoes.   	20,00 €
Vegetable stew with the harvest of the week, sauteed and seasoned on the spot. 	16,00 €
Picadillo soup tribute to Japanese Coria.  	15,00 €
Our version of Garlic Prawns.   	18,00 €
Isla Mayor Rice with locally sourced vegetables from the Sevillian Garden and Glazed Veal Sweetbreads.   	18,00 €
Cod in Tomato Sauce.   	25,00 €
Tarantelo of Red Tuna from the Almadraba and onion casserole.   	26,00 €
Swamp Sea Bass from Isla Mayor and Giblets' Juice. 	26,00 €
Piglet from Constantina in its own Juice, Sweet Potato Puree and Roasted Apple.  	26,00 €
Pigeon cooked on the spot in three steps with orange sauce from la Algaba.  	30,00 €
Iberian Pluma with Whiskey Sauce.  	26,00 €
Grilled Retinto Beef T-bone steak from Alanís de la Sierra.	60,00 €
See our seasonal dish.	

## Our Food 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.

Espartinas' Florida Goat Cheese stuffed with Figs, green Apple and Vermouth from Alcalá de Guadaira. 	14,90 €
Espartinas' Florida Goat Cheese board.  	16,00 €
Can of Caviar with Blinis.  	Can 15 gr 45,00 €
Grade 1 Cured Iberian Ham from the Sierra Norte of Seville.	24,00 €
Oysters with flamenco style seasoning.  	4,00 € /unit

## Desserts



To finish, fruit and sweets. Seville has delicious, traditional confectionary which we are learning from: Curdled milk desserts, such as tocino de cielo (crème caramel), and pan-fried desserts, such as torrija so traditional and so open to change. Also, the delicate fruits and cheeses with which we want to pay tribute to the producers who strive for excellence.

French Toast, Incense and Orange Blossom.     	8,00 €
Orange, Extra Virgin Olive Oil and Honey.    	8,50 €
Guitar of autumnal flavors: Licorice, Sesame, Chestnut, Pumpkin, Coffee and Pedro Ximénez.    	8,50 €
The Chocolate and Spices route: different textures of chocolates and spices from ancient Spanish territories such as Peru, Granada Island, Ecuador... which entered Europe through the port of Seville.    	8,50€