

Fall in Love with Seville



LET'S DO SOME TAPAS

Anchovies in Vinegar.    

Retinto Beef Tenderloin Tartare from the Sierra Norte of Seville.  

'The origin of the tapa': Bull's Tail, Palodú and Broth.    

LET'S GO TO THE FERIA

Oh man, what a Rebujito!

(Lime, mint tea and chamomile slush)

Cheese Roman style, a memento from Itálica.   

Salmorejo with Ham. 

Fried little fish.   

Potatoes with Cuttlefish.    

A WALK AROUND SEVILLE

Green Gazpacho with Tomatoes from Los Palacios, Smoked Sea bass, Apple and Chervil.  

Our version of Garlic Prawns.   

Picadillo soup tribute to Japanese Coria.  

Potera Squid stuffed with Iberian Pigs' Trotters from El Pedroso to the Pedro Ximénez, Grilled Cardinal Prawns and Mushroom Sauce in its ink.     

Isla Mayor Rice with locally sourced vegetables from the Sevillian Garden and Glazed Veal Sweetbreads.   

Tarantelo of Red Tuna from the Almadraba and onion casserole.   

Iberian Pork Cutlets in Whisky and Black Truffle Sauce.  

Desserts:

Orange, Extra Virgin Olive Oil and Honey.    

The Chocolate and Spices route.    

Little Sweets.    

79,00 €/pax

with pairing include
109,00 €/pax

with premium pairing
129,00 €/pax

Complete table service