






















Get to know 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.   
Cod in Tomato Sauce.   
Swamp Sea Bass from Isla Mayor and Giblets' Juice. 
Suckling Pig from Constantina accompanied by Apple, Potatoes and Sweet Potatoes.  

Desserts:

Orange, Extra Virgin Olive Oil and Honey.    
French Toast, Incense and Orange Blossom.     
Little Sweets.    

59.00 €/pax

with pairing include
89,00 €/pax

with premium pairing
109,00 €/pax

Complete table service