



MENU 1



Cheese Roman style.

Salmorejo with Ham.

Fried little fish.

Potatoes with Cuttlefish.

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

Cod in Tomato from Los Palacios Sauce.

Swamp Sea Bass from Isla Mayor, Spinach with Chickpeas and Giblets' Juice.

Piglet from Constantina with Apple, Potatoes and Sweet Potatoes.

DESSERT

French Toast, Incense and Orange Blossom.

DRINKS

Red wine, white wine, refreshments, beers y water.

59 € VAT Include



MENU 2

Retinto beef Tenderloin Tartare from the Sierra Norte Of Seville,
with Olive Oil of Iberian Ham and Water of Tomatoes.

Cheese Roman style.

Salmorejo with Ham.

Fried little fish.

Potatoes with Cuttlefish.

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

Our version of Garlic Prawns.

Cod in Tomato from Los Palacios Sauce.

Swamp Sea Bass from Isla Mayor, Spinach with Chickpeas
and Giblets' Juice.

Iberian Pluma with Whiskey Sauce.

DESSERT

French Toast, Incense and Orange Blossom.

DRINKS

Red wine, white wine, refreshments, beers y water.

69 € VAT Include



MENÚ 3

Retinto beef Tenderloin Tartare from the Sierra Norte Of Seville, wiht Olive Oil of Iberiam Ham and Water of Tomatoes.

Oh man, what a Rebutito!

Cheese Roman style.

Salmorejo with Ham.

Fried little fish.

Potatoes with Cuttlefish.

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

Our version of Garlic Prawns.

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

Tarantelo of Red Tuna from the Almadraba and onion casserole.

Swamp Sea Bass from Isla Mayor, Spinach with Chickpeas and GIBLETS' Juice.

Iberian Pluma with Whiskey Sauce.

DESSERTS

The Chocolate and Spices route.

DRINKS

Red wine, white wine, refreshments, beers y water.

80 € VAT include