

Sevillian Tapas.

Anchovies in Vinegar



Fried Sea Nettle Beignets and Scarlet Prawn



Fried Oyster, Cod Foie and Pil Pil of Marinated Mussels



Egg, Potatoes, Iberian Ham and Truffle



Coc Roasted Suckling Pig, Mint Yogurt and Caviar, Apple Pita Bread



*Mouth-Watering Seville.*

Green Tomato Gazpacho, Smoked Croaker Fish and Apple



Cuttlefish Stew with "Chickpeas"



Spanish Garlic Prawns, Kidneys in Sherry and Bread



Guadalquivir Sea Bass with Beef Tripe Stew and Quinoa Soufflé



Gypsy Style Baked Free-Range Eggs from Doñana National Park



Partridge in Lemon Marinade, Iberian Ham Flavoured Toast and Creamy White Bean Soup



Pigeon in Tamarind Juice and Sunchokes



Torrija (Andalusian Style French Toast), Incense and Orange Blossom



Goat Cheese Ice Cream with Soup of Wild Carrot Flower



Bits of Sweet Delights



Price 79,00 Euros/per person (Drinks not included)

with Wine Pairings 109,00 Euros/per person (10% VAT Included)