

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.



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.



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



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



Bits of Sweet Delights.



Price 59,00 Euros/per person (Drinks not included)

with Wine Pairings 89,00 Euros/per person (10% VAT Included)

