

# Tasting Menú

## Falling in Love with Seville



### "Tapeando" around Seville

Salmorejo of Olives, Smoked Codfish, Orange & Caviar



Fried Sea Nettle Beignets topped with marinated Tuna Loin



Oyster in Crispy Tempura Butter with Sevillian "Adobo"



### Homage to the Andalusian Stew

Hake Cococha, Andalusian Puchero & Truffled Yolk Egg



Traditional Spinach & Chickpeas Gyoza



Slow Cooked Shredded Meat Spanish Nem



### Devouring Seville

Green Tomato Gazpacho Soup, Smoked Seabass and Apple



Baked White Shrimp, lightly Spicy Garlic sauce & Rabbit Kidneys



Grilled Red Mullet, Sautéed Celery Root and Lobster Bisque



Creamy Rice of Free-range Chicken and Fennel



Pickled Partridge with warm Lentil Salad and Tamarindo Sauce



Grilled Deer, Cauliflower & Coffee Cream and Orange Reduction



Baby Duck in a Grape Sauce with Corn on textures



### Our Sweet moments

Pumpkin Ravioli stuffed with Goat Cheese, Fennel and Sage Infusion & Lime Sorbet



Caramelized French Toast with incense, Vanilla Ice Cream, Clove and Orange Blossom.



Price: 85.00 € (Taxes Included)

With Wine Pairings 125 € (Taxes Included)

