














Tasting Menú

“Getting to Know Seville”



“Tapeando” around Seville

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     

Pickled Partridge with warm Lentil Salad and Tamarindo Sauce   

Grilled Deer, Cauliflower & Coffee Cream and Orange Reduction  

Our Sweet moments

Caramelized French toast with Incense, Vanilla Ice Cream, Clove and Orange Blossom.   

Price: 65.00 € (Taxes Included)

With Wine Pairings 95 € (Taxes Included)

