


# Tasting Menú

## “Getting to Know Seville”

### “Tapeando” around Seville

- Fried Sea Nettle Beignets topped with marinated Tuna Loin      
- Potato, Iberian Ham & Eggs  
- Baked Razor Clams and Marroquin Lemon creamy Sauce 
- Traditional Spinach & Chickpeas Gyoza  
- Slow Cooked Shredded Meat Spanish Nahm  

### Devouring Seville

- Green Tomato Gazpacho Soup, Smoked Seabass and Apple  
- Brased White Fish S/L in a Bell Peppers Sauce  
- Carrot Pickle Almadraba Red Tuna  
- Slow cook Suckling Pig from Constantina with a Thyme & Lemon Pure  
- Grilled Deer from Sierra Morena, Pumpkin and Orange Pure & PX Sauce  

### Our Sweet moments

- Peppermint Mousse, Dry Sherry Wine Sorbet & Thyme  
- Caramelized French toast with Incense, Vanilla Ice Cream, Clove and Orange Blossom.  
   

Price: 79.00 € (Taxes Included)

With Wine Pairings 109 € (Taxes Included)