

# 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)

## Tasting Menú

### “Falling in love with Seville”



#### “Tapeando” around Seville

- Crawfish cold Vegetable Salad  
- 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 
- Smoked Fresh Mussels From The Guadalquivir River   

#### Devouring Seville

- Green Tomato Gazpacho Soup, Smoked Seabass and Apple  
- White Shrimp in lightly Spicy Garlic sauce    
- Brased White Fish D/M 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: 95.00 €  
(Taxes Included)

With Wine Pairings 135.00 €  
(Taxes Included)

