

Tasting Menú

“Getting to Know Seville”

“Tapeando” around Seville

Salt Cured White Shrimp in a Lightly Spicy Garlic Emulsion



Blue Crab, Chive Emulsion, Pork Rind and Confit Tomato



Smoked Fresh Mussels from The Guadalquivir River



Traditional Spinach & Chickpeas Gyoza



Slow Cooked Shredded Meat Spanish Nahm



Devouring Seville

Garden Corn Gazpacho Soup, Smoked Seabass and Apple



Braised Rockfish in a Bell Peppers and Onion Sauce served with Confit Leek



Rainbow Trout, American Red Crab, Bouillabaisse Sauce and Celery Root



Slow cook Suckling Pig from Constantina with a Thyme & Lemon Pure



Sevillian Duck Stew in a Pickled Olive Sauce



Our Sweet moments

Strawberry Compote, Roses Chantilly & Red Fruit



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



Petit fours



Price: 85.00 € (Taxes Included)

With Wine Pairings 120 € (Taxes Included)

