

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)



Tasting Menú

“Falling in love with Seville”

“Tapeando” around Seville

Trout Cake, Fennel & Tarragon Chantilly topped with Roe Trout  

Salt Cured White Shrimp in a Lightly Spicy Garlic Sauce     

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     

Pork Feet, Iberian Sausage and Vegetable Rice  

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

Sevillian Duck Stew in a Pickled Olive Sauce 

Our Sweet moments

Curdled lacteal Milk, Honey and Cheese 

Strawberry Compote, Roses & Red Fruit Chantilly  

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



Petit Fours



Price: 99.00 €
(Taxes Included)

With Wine Pairings 139.00 €
(Taxes Included)

