

Starters

Poget Oyster No.2 — Natural or with apple and fennel €9 / unit

Chicarreros “Gilda” €14

Spring anchovy with black garlic butter, piquillo peppers and steamed mollete €14

Red prawn cocktail from Garrucha, scented with Oloroso sherry, cucumber and avocado €28

Beef tenderloin steak tartare, wrapped in cured Rubia Gallega beef, with seasonal truffle €32

Seasonal vegetables sautéed with white prawns, meunière style €24

Roasted scarlet prawn with fresh pasta, peas, and its grilled head with sobrasada €42

Native lobster, gently poached, with gazpacho cream and tomatoes stuffed
with its meat and coral €120

Glazed veal sweetbreads with parsnip, fresh spinach and pine nuts €26

Red Prawn Carpaccio with a Concentrated Essence of Red Prawn Heads €28

Main Courses

Fresh Market fish with grilled strawberries, lemon cream and white asparagus €34

John Dory with sautéed tomatoes, basil and pine nuts €39

Stingray with brown butter, Jerusalem artichoke and capers €26

Lightly coated black grouper with romesco butter and sautéed snow peas €36

Roasted venison loin with lemon, salsify, truffle jus and salt-baked beetroot €34

Grilled acorn-fed Iberian pork presa with Kalamata olives, shallots, honey and red wine €29

Milk-fed lamb shoulder with crushed potatoes and truffle €42

Bresse Pigeon with Offal Fritter, Liver Pâté & Red Wine Pear €36

Duck, Boletus, and Foie Gras Cannelloni €28

(VAT included)

Chef's Suggestions

King crab salad with trout caviar €22
Grilled Norway lobster from Isla Cristina €130
Grilled sea cucumber with beurre blanc and caviar €62
Grilled A5 Wagyu loin with fried artichokes €58
Grilled lobster with fried eggs, potatoes and truffle €120
Slow-cooked white veal shank €92
Wagyu rice with fried artichokes €42
Scallop, Confit Iberian Jowl, Cauliflower & Meunière Sauce €28

A Tribute to caviar

Toast with 10g Baerii caviar €22
Smoked salmon bikini with 30g Baerii caviar €110
30g Osetra caviar (Poland) with blinis and sour cream €130
30g Iranian Beluga caviar with blinis and sour cream €190
Canapé with 10g Baerii caviar and black truffle €36
Fried egg with 10g Baerii caviar and Iberian pork fat €26
Poget Oyster No.2 with 5g Baerii caviar €18
Caviar supplement (10g) €25

Tasting Menu

Welcome appetizers
Shellfish Selection & Bloody Mary Soda
White Asparagus with Delicate Miso Escabeche
Red Prawn sequence
Roasted venison loin with lemon, salsify, truffle jus and salt-baked beetroot
Scallop, Confit Iberian Jowl, Cauliflower & Meunière Sauce
Sliced Wagyu with Soy, Fennel, and Amontillado Sherry
John Dory with Kokumi Tomato, Pine Nuts, and Basil
Sevillian Kumquat
Bresse Pigeon with Offal Fritter, Liver Pâté & Red Wine Pear
Selection of Artisan Cheeses & Accompaniments
Traditional Sevillian Poleá with Fried Bread
Chocolate Sablé
Pineapple and Coconut Ravioli
Coffee & Petit Fours
Prize: €130 per person
(VAT included)