

LONG TASTING MENU 80€

Tradicional salmorejo chilled tomato soup with cured tuna from Isla Cristina and arbequina olive oil

Almadraba captured bluefin tuna with tomatoes from Los Palacios and extra virgin olive oil

Aged Beef Steak tartar with soy cured egg yolk

Warm grilled octopus salad with paprika mayonnaise

Grilled turbot with eggplant and cane honey

Grilled suckling lamb shoulder on his own juice and mashed potato

Grilled peach with rum and coconut ice cream

Sevilla's sky

Wine pairing 35€

Artisan bread, picos bread sticks and "regañás" 3,50€/u.

** Min. for 2 people.*

The menu is offered for the entire table only.