



EL DUENDE

RESTAURANTE

This establishment provides customers with information regarding food allergies and intolerances. Please ask our staff for it.

Prices include VAT.



STARTERS

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| Selection of cheeses with all the “extras” | 28,00€ |
| Acorn-fed iberian ham, bread, arbequina olive oil and tomato | 35,00€ |
| Warm grilled octopus salad with sea lettuce and paprika mayonnaise | 36,00€ |
| Potatoe mille-feuille, fried egg, torta del Casar’s cheese and wild mushrooms | 23,00€ |
| Vegetables from the Vega del Guadalquivir gardens with romesco sauce | 25,00€ |
| Smoked burrata on a bed of escalivada (grilled vegetables) and genovese pesto | 28,00€ |
| Grilled scallop, slow-cooked free-range egg and cream of pumpkin soup | 32,00€ |
| Partridge and rice stew | 33,00€ |
| Aged beef steak tartare with soy-curdled free-range egg yolk | 32,00€ |
| Surf and turf: grilled morcilla (blood sausage) Isla Cristina’s chestnuts and truffled parmentier potatoes | 21,00€ |

Artisan Bread, Breadsticks and Crackers Service

3,50€/u.

FISH

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|--------------------------------------------------------------------|--------|
| Confit cod with tomato concassée and curry crisp | 28,00€ |
| Grilled croaker with clams beurre blanc | 34,00€ |
| Fresh market fish with green mojo sauce and boiled new potatoes | 34,00€ |

MEAT

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|--------------------------------------------------------------------------------|--------|
| Grilled aged beef sirloin with mustard-soy jus and fruit and vegetable stew | 42,00€ |
| Suckling lamb shoulder roasted in its juice with smashed potatoes | 45,00€ |
| Acorn-fed iberian end loin, cream of confit garlic and iberian ham veil | 38,00€ |
| Duck magret foie gras, port reduction and roasted apple | 39,00€ |

DESSERTS

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|-----------------------------------------------------------|-------|
| Apple crumble with vanilla ice cream | 9,00€ |
| Chocolate delight | 9,00€ |
| Caramelised toffee french toast with Baileys ice cream | 9,00€ |
| "The Seville sky" | 9,00€ |

SHORT MENU

60€

Grilled scallop, slow-cooked free-range egg and cream of pumpkin soup

Warm grilled octopus salad with sea lettuce and paprika mayonnaise

Grilled sea bass with clam beurre blanc

Suckling lamb shoulder roasted in its jus with smashed potatoes

"The Seville sky"

Wine Pairing Short Menu

25€

Artisan Bread, Breadsticks and Crackers Service

3,50€/u.

LONG MENU

80€

Warm grilled octopus salad with sea lettuce
and paprika mayonnaise

Aged beef steak tartare with soy-curdled free-range egg yolk

Grilled scallop, slow-cooked free-range egg and cream of
pumpkin soup

Surf and turf: grilled morcilla (blood sausage), Isla Cristina
chestnuts and truffled parmentier potatoes

Grilled sea bass with clam beurre blanc

Suckling lamb shoulder roasted in its jus with smashed
potatoes

Apple crumble with vanilla ice cream
"The Seville sky"

Wine Pairing Long Menu

35€

Artisan Bread, Breadsticks and Crackers Service

3,50€/u.



Eurostars Torre Sevilla

RTA: H/SE/01269

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