



## TASTING MENUS

We propose you two tasting menus  
for you to enjoy a walk through Andalusian cuisine,  
with traditional recipes from our culture and its most valued products.

### ORANGE BLOSSOM MENU

Appetizers  
5 courses  
Petit-fours

70

### JASMINE MENU

Appetizers  
10 courses  
Petit-fours

105

Tasting menu will be served at full table.

Jasmine Menu limit hour: 21:00h.

In case of food allergies or intolerances, or if you are vegetarian or vegan,  
we adapt our tasting menus to your needs, under request.



## STARTERS

### TOMATO FROM LOS PALACIOS

Burrata, kalamata, basil

16

### WHITE & BLACK GARLIC

Smoked eel, apple

18

### VEGETABLES

Sabayonne, bonne marrow, licorice root

18

### RAVIOLI

Prawn, garlic, saffron

20

### OCTOPUS

Jerusalem artichoke, "Amontillado" wine, "mojo" sauce

22

### "PUCHERO"

Langoustines, mushrooms, peppermint

24

## ARTISAN BREADS

1,50 (per person)

## APPETIZERS AND PETIT-FOURS

4 (per person)

## MAIN DISHES

### "BORRIQUETE"

Dry aged, beurre blanc, fine wine, fennel

26

### RED TUNA

Tuna belly, cumin, eggplant, honey from Arcena

28

### CORVINA

Cauliflower, "adobo", coconut, curry

24

### DUCK

Magret, bitter orange, seeds

22

### RIB EYE 45 DAYS

Béarnaise, pont neuf potatoes

32

### LAMB AL-ANDALUS STYLE

Neck, sweetbread, tea, milk

24

Menu designed by Chef Beatriz Fernández.

Ask for our vegetarian and vegan menu.

In case of food allergies or intolerances, please ask our staff.

Prices in euros. Taxes included.



## DESSERTS

### CHOCOLATE NYANGBO

Brandy Alexander, pear, tonka bean

10

### LEMON

Spices, dill, meringue

10

### FLOWERS

Violet, orange blossom, honey, payoyo cheese

10

### PUDDING

“Torrija”, pistachio, Chantilly, toffee

10