María Luisa
RESTAURANTE

Valentine's Day Menu

12nd, 13rd and 14th February

APPETIZERS

Sevilla's Light Cocktail

Brut sparkling wine, pink grapefruit cordial, orange blossom, and lime twist

Crispy tartlet of aged beef tartare and mustard

Payoyo cheese and freeze-dried raspberry macaron

STARTER

Saffron Risotto with One-Sided Grilled Langoustine

Creamy Carnaroli rice, intense seafood broth, infused saffron, one-sided grilled langoustine, hazelnut butter, and a veil of 24-month aged Parmesan

MAIN COURSE TO CHOOSE

Baked sea bass with roasted potatoes, garlic sauce, and Sherry vinegar

or

Beef sirloin with chamomile asparagus, glazed pearl onions, and Bordelaise sauce

DESSERT

Chocolate and Raspberry Passion

70% chocolate coulant with a liquid raspberry center, Madagascar vanilla ice cream, and crystallized petals

Petit Fours

Orange blossom truffles

Pistachio macaron

Gin and tonic jelly

85

Price in euros. Price per person. VAT included. Drinks not included.
In case of food allergies or intolerances, please ask our staff.
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