



## STARTERS

### TOMATO

From Los Palacios, straciatella, aromatics gel  
18

### RUSSIAN SALAD

King Crab as special guest  
24

### LETTUCE HEARTS

Grilled, candied artichokes, ham velouté  
14

### WILD MUSHROOMS

From Aracena, grilled, broken eggs  
17

### CARABINERO PRAWN

Unilateral, to the garlic, lemon air  
22

### CRAYFISH

Carpaccio, caramelized onion. "El Bulli 1995" tribute  
24

## MAIN COURSES

### SOLE FISH

Clams, aromatics  
28

### TURBOT

Vegetables, "pil-pil" emulsion  
28

### BASS

Marinated, parsley foam  
24

### QUAIL

Stuffed, glazed in its juice  
20

### LAMB

Carré, roasted, pumpkin, Piquillo peppers  
28

### FORE RIB

Aged 40 days, tarragon bearnaise, Pont Neuf potatoes  
32 (200gr)

Snacks and artisanal breads service 3

Prices in €. VAT included.

*At the Mercer Seville we use local products, with vegetables from our garden, local fishes and meats.*

Prices in €. VAT included.



## DESSERTS

### FRENCH TOAST

Homemade, honey bubbles, mango sorbet

10

### LEMON

Iced, lime gel, lemon sorbet

10

### CHOCOLATE

Seville orange, saffron

10

### HAZELNUTS

Soufflé, Rosemary ice cream

10