



MENU

We have created 2 different Tasting Menus.

Every dish from these menus can be also ordered “À la carte” which are on the last pages of this menu.

We use crockery created by designers from all over the world, including Malaga.

We really hope you enjoy it.

Mauricio Giovanini



TASTING MENU

Our meringues

French made of carrots

Italian with balsamic vinegar

Swiss made of Japanese rice

Marinated melon with a watery chili-based cold broth

Giant red shrimp tartar Lebanese style

Thin sliced squid, creamy cuttlefish and cold seaweed
broth

Falafel and yogurt

Grilled sea bass with its broth and vegetables in
butter noisette

Baby Goat, chickpeas and mint

Chocolate with nougat ice cream

This menu is to be served to all diners on the table

Price per person 105€ IVA (tax) included

Wine pairing 49€ per person

Cover charge 3.70€ per person



MENU MESSINA

Dishes marked in bold are added to the previous menu

Our meringues

French made of carrots

Italian with balsamic vinegar

Swiss made of Japanese rice

Marinated melon with a watery chili-based cold broth

Giant red shrimp tartar Lebanese style

Thin sliced squid, creamy cuttlefish and cold seaweed
broth

Norway lobster agnolotti

Falafel and yogurt

Belly of sea bass kabayaki style

Cauliflower

Grilled red mullet with vegetables and citrus juices

Pigeon breast and thigh, "mole sauce", typical
Andalusian broth and parsnip

Pear mille feuille

Chocolate with nougat ice cream

This menu is to be served to all diners on the table

Price per person 130€ IVA (tax) included

Wine pairing 60€ per person

Cover charge 3.70€ per person

A LA CÀRTE MENU

TASTE TEASERS

Falafel
14€

*Thin sliced squid, creamy cuttlefish and cold seaweed
broth*
18€

Belly of sea bass kabayaki style
22€

Norway lobster agnolotti
15€

STARTERS

Cauliflower with creamy black garlic
19€

Shrimp tartar Lebanese style
25€

*Marinated melon with a watery chili-based cold
melon broth*
19€



MAIN COURSES

Grilled red mullet with vegetables and citrus juices
32€

*Grilled sea bass with its broth and vegetables in
butter noisette*
32€

Baby Goat, chickpeas and mint
34€

Beef with mushrooms in béarnaise sauce
35€

*Pigeon breast and thigh, "mole sauce", typical
Andalusian broth and parsnip*
43€

DESSERTS

Creamy citrus
13€

Pear mille feuille
13€

Chocolate with nougat ice cream
13€

Andalusian Cheese selection
19€

*Cover charge 3,70€ per person. Includes bread,
olive oil and snacks*