

TASTING MENU 24'

Dried fruit emulsions

A pesto made of **pine nut with Atlantic mackerel**

Made from **macadamia nut** served in an oriental mousse

Made of **almond** served with a typical andalusian sauce and home-made raisins

Marinated **shrimp** with blue cheese mousse and citrus peel

Bruleed **Scallops** with lamb aspic

Squid "gazpachuelo" and the roe

Scarlet shrimp

Rubber-lip grunt with radish and edamame

Char-grilled **Picanha** with lemon potatoes and butter noisette

Apple strudel ice cream

*This menu is to be served to all diners on the table
Price per person 130€ IVA (tax) included -
Wine pairing 65€ per person*

M E S S I N A 

MENU

MESSINA 24'

Dried fruit emulsions

A pesto made of **pine nut with Atlantic mackerel**
Made from **macadamia nut** served in an oriental
mousse
Made of **almond** served with a typical andalusian
sauce and home-made raisins

Pigeon "tapas"

Marinated **shrimp** with blue cheese mousse and
citrus peel

Smoked **sardines** with caesar's juice

Bruleed **Scallops** with lamb aspic

Squid "gazpachuelo" and the roe

Scarlet shrimp

Norway lobster and mushroom flan with black truffle

Rubber-lip grunt with radish and edamame

Char-grilled **Picanha** with lemon potatoes and butter
noisette

Apple strudel ice cream

Refreshing **Herbs** and **citrus**

*This menu is to be served to all dinners on the table
Price per person 165€ VAT included Wine pairing 85€*

M E S S I N A 