

M E S S I N A

R E S T A U R A N T E

BEFORE STARTING

CAVIAR EXPERIENCE

10gr Beluga caviar and 1 glass of Champagne Veuve
Clicquot Yellow Label
50€

30gr Beluga caviar and 2 glasses of Champagne
Veuve Clicquot Yellow Label
130€

50gr Beluga caviar and 2 glasses of Champagne
Veuve Clicquot Yellow Label
198€

TASTING MENU 24'

Dried fruit emulsions

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

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

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

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

Bruleed **Scallops** with lamb aspic

Squid "gazpachuelo" and the roe

Scarlet shrimp

Rubber-lip grunt, its concentrated broth, a smooth sauce and parsnip Vichyssoise

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 140€ IVA (tax) included -
Wine pairing 70€ per person*

M E S S I N A 

MENU

MESSINA 24'

Dried fruit emulsions

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

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

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

Pigeon "tapas"

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

Bruleed **Scallops** with lamb aspic

Squid "gazpachuelo" and the roe

Scarlet shrimp

Norway lobster and mushroom flan

Rubber-lip grunt its concentrated broth, a smooth sauce and parsnip Vichyssoise

Sweetbread with grilled leek and creamy black pepper

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

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

Apple strudel ice cream

*This menu is to be served to all dinners on the table
Price per person 180€ VAT included Wine pairing 85€*

M E S S I N A 