

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 (Atlantic fish)

Char-grilled **duck** 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€ . Wine pairing 70€ per person. Tax included.

Should you wish to à la carte please ask our staff.

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 flan with black truffle

Rubber-lip grunt its concentrated broth, a smooth sauce and parsnip Vichyssoise (Atlantic fish)

Sweetbread with grilled leek and creamy black pepper

Char-grilled **duck** 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 

Discover our New Year's Eve Menu 2024

To celebrate the arrival of the new year, we have crafted an exclusive New Year's Eve menu designed to offer our guests a unique and unforgettable dining experience. Each dish captures the essence of our cuisine, blending carefully selected ingredients with exquisite technique. Paired with a selection of wines that enhance every flavour, this special menu invites you to enjoy an exceptional evening and to see out the year with elegance and great taste.

New Year's Eve Menu

Oyster with seaweed juice

Beluga Caviar with noisette butter

Langoustine and "**pata negra**" mogote

Cured **duck**, egg yolk, and shichimi

Scarlet prawn tartare

Sea urchin mi-cuit with celery root water

Lobster tail with its cream and broth

Sea bass, roots, tubers, and vegetable juice

Wagyu beef, potato, truffle, and pesto

Chocolate, coffee meringue, and nougat ice cream

Wine Selection

Veuve Clicquot Extra Brut Extra Old, A.O.C Champagne

La Escribana "vino de pasto," IGP Vino de la Tierra de Cádiz

Chateau d'Esclans Rosé, A.O.C Côtes de Provence

La Sombrilla 2021, Albariño - Treixadura - Godello, D.O Ribeiro

Numanthia 2018, Tinta de Toro - D.O Toro

Water, beer, and soft drinks included

Premium brand digestive included

Lucky grapes

Party packs

Price per person 450, tax included.

Open until 1.30am.

Food allergies **must** be informed in advance and we are happy to adapt this menu.

RSVP on info@restaurantemessina.com or directly on our website
<https://restaurantemessina.com/reservas/> or +34 679 77 00 62.

50% payment in advance is required to make this booking. Cancellations fully refundable until 1 week prior to the event.

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