

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

TASTING MENU 25'

Nut 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 andalusian **shrimp** with blue cheese mousse and citrus peel

Bruleed **Scallops** with lamb aspic

Squid "gazpachuelo" and the roe

Sea bass, prepared in three different ways

Its **belly marinated** in vinegar

Small bite in lard with mole

Fillet with its emulsified broth

Duck, prepared in three different ways

Duck à l'orange **consommé**

Cured, with spicy yolk

Char-grilled breast with sweet potato curry and pineapple chutney

Apple strudel ice cream

Price per person 140 VAT included. Wine pairing 70 per person.

This menu is available on this specific date, however, if your reservation is on a later date, some dishes may vary.

Prices are shown in euros.

MENU

MESSINA 25'

Nut 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**

Carrot

Carrot **quiche**

Glazed carrot

Carrot **meringue** with foie gras

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

Bruleed **Scallops** with lamb aspic

Squid "gazpachuelo" and the roe

Spanish mantis shrimp

Naturally, lightly **boiled**

Thermidor style

In **Tom Kha Kai soup**

Sea bass

Its **belly marinated** in vinegar

Small bite in lard with mole

Fillet with its emulsified broth

Baby goat with oloroso sherry zabaione

Duck

Duck à l'orange **consommé**

Cured, with spicy yolk

Char-grilled breast with sweet potato curry and pineapple chutney

Refreshing **herbs** and **citrus**

Apple strudel ice cream

*Price per person 180 VAT included. Wine pairing 85. Prices are shown in euros.
This menu is available on this specific date, however, if your reservation
is on a later date, some dishes may vary.*

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À LA CARTE MENU

STARTERS

Marinated **melon**, and its spicy citrus-juices
18

Marinated andalusian **shrimp** with blue cheese mousse and citrus peel
24
Upgrade with 10gr Beluga Caviar
Add 30

Brûléed **Scallops** with seaweed broth
21

Spanish mantis shrimp served in three distinct preparations
Naturally, lightly **boiled**
Thermidor style
In **Tom Kha Kai soup**
22

Squid "gazpachuelo" and its roe
20

Tartar libanés de **ternera**
25

*Cover charge includes home-made sourdough bread, home-made butter, olive oil
and nut emulsion amuse bouche (6 per person).
Should you have any food restrictions please inform us.*

MAIN COURSES

Fish

Sea bass served in three distinct preparations

Its **belly marinated** in vinegar

Small bite in lard with mole

Fillet with its emulsified broth

45

Grilled red mullet served with vegetable salad and basil vinaigrette

45

Sole with Yellow Chilli Syrup, Cauliflower & Lemon

42

Meat

Duck served in three distinct preparations

Char-grilled breast with sweet potato curry and pineapple chutney

Duck à l'orange **consommé**

Cured, with spicy yolk

45

Sous vide Malaga's **Baby goat** with Oloroso Sherry zabaione, creamy carrot, beetroot and aubergine escabeche

45

Char grilled Malaga's **skirt steak** with with Roasted Peppers and Creole Sauces

45

Picaña Wagyu beef with parmesan potatoe

52

DESSERTS

Refreshing **herbs** and **citrus**
14

Red Apple strudel ice cream
14

Crisp with creamy **Chocolate**, Pistachio and Walnut Ice cream
14

Meringue with **strawberries**
14

Selection of Andalusian **cheeses**
22

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