

M E S S I N A

R E S T A U R A N T E

BEFORE STARTING

CAVIAR EXPERIENCE

20gr Beluga caviar and **1 glass** of **Champagne**
Veuve Clicquot Yellow Label
85

20gr Beluga caviar and **2 glasses** of **Champagne**
Veuve Clicquot Yellow Label
100

GRAND CRU CAVIAR EXPERIENCE

20gr Beluga caviar and **1 glass** of **Champagne La Grande Dame** Vintage 2018
110

20gr Beluga caviar and **2 glasses** of **Champagne La Grande Dame** Vintage 2018
150

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

Brûléed **Scallops** with seaweed broth

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

Brûléed **Scallops** with seaweed broth

Squid "gazpachuelo" and the roe

Norway lobster

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.*

M E S S I N A

À LA CARTE MENU

STARTERS

Marinated **melon**, and its spicy citrus-juices
19

Marinated andalusian **shrimp** with blue cheese mousse and citrus peel
25
Upgrade with 10gr Osetra Caviar
Add 35

Brûléed **Scallops** with seaweed broth
25

Norway lobster served in three distinct preparations
Naturally, lightly **boiled**
Thermidor style
In **Tom Kha Kai soup**
32

Squid "gazpachuelo" and its roe
25

Beef tartar libanese style with labne and pita bread
27

*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

47

Grilled red mullet served with vegetable salad and basil vinaigrette

45

Sole with Yellow Chilli Syrup, Cauliflower & Lemon

45

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

47

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

47

Picaña Wagyu beef with parmesan potatoe

52

DESSERTS

Refreshing **herbs** and **citrus**
15

Red Apple strudel ice cream
15

Crisp with creamy **Chocolate**, Pistachio and Walnut Ice cream
15

Meringue with **strawberries**
15

Selection of Andalusian **cheeses**
25

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