

MESSINA

RESTAURANTE

BEFORE STARTING

CAVIAR EXPERIENCE

10gr Beluga caviar and **1 glass** of **Champagne**
Veuve Clicquot Yellow Label
60

30gr Beluga caviar and **1 glass** of **Champagne**
Veuve Clicquot Yellow Label
130

30gr Beluga caviar and **2 glasses** of **Champagne**
Veuve Clicquot Yellow Label
155

GRAND CRU CAVIAR EXPERIENCE

10gr Beluga caviar and **1 glass** of **Champagne La Grande Dame** Vintage 2018
85

30gr Beluga caviar and **1 glass** of **Champagne La Grande Dame** Vintage 2018
160

30gr Beluga caviar and **2 glasses** of **Champagne La Grande Dame** Vintage 2018
190

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

Char grilled **Wagyu Chuck flap**, parsnip and boletus mushrooms demi glace sauce

Apple strudel ice cream

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

Cover charge includes home-made sourdough bread, butter and olive oil.

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

Char grilled **Wagyu Chuck flap**, parsnip and boletus mushrooms demi glace sauce

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

Apple strudel ice cream

Price per person 180 VAT included. Wine pairing 85. Prices are shown in euros.

Cover charge includes home-made sourdough bread, butter and olive oil.

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.*

M E S S I N A

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

Iberian pork with parmesan potatoe

49

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

47

Char grilled **Wagyu Chuck flap**, parsnip and boletus mushrooms demi glace sauce

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