

# 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  
60

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

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

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

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## TASTING MENU '26

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Herbs infused in **roasted pepper consommé**

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**

**Red prawn, its bisque and** 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

Confit and lacquered **duck**, sweet potato and tangerine in Palo Cortado sauce

**Apple strudel** ice cream

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

*Cover charge 6, includes home-made sourdough bread, butter and olive oil.  
Prices are shown in euros. The menu presented reflects our current offering,  
although it may vary by the date of your reservation.*

## MENU

### MESSINA '26

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Herbs infused in **roasted pepper consommé**

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

**Red prawn, its bisque and** with blue cheese mousse and citrus peel

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

Confit and lacquered **duck**, sweet potato and tangerine in Palo Cortado sauce

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

**Apple strudel** ice cream

*Price per person 180 VAT included. Wine pairing 85.*

*Cover charge 6, includes home-made sourdough bread, butter and olive oil. Prices are shown in euros. The menu presented reflects our current offering, although it may vary by the date of your reservation.*

# M E S S I N A

## À LA CARTE MENU

### STARTERS

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

19

**Red prawn, its bisque and** with blue cheese mousse and citrus peel

29

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** lebanese style with labne and pita bread.

27

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*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

**Sea bream**, Cauliflower & Lemon.

45

### Meat

Confit and lacquered **duck**, sweet potato and tangerine in Palo Cortado sauce

45

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

47

**Iberian pork** with parmesan potato.

49

## DESSERTS

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

15

**Red Apple strudel** ice cream

15

Creamy **Chocolate**, Pistachio and Walnut Ice cream

15

**Meringue** with **strawberries**

15

Selection of Andalusian **cheeses**

25