

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

TASTING MENU '26

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

Grilled **duck** breast, 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

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

Grilled **duck** breast, 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

*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

Sea bream, Cauliflower & Lemon.

45

Meat

Grilled **duck** breast, 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