



MESSES IN A

BEFORE STARTING

CAVIAR EXPERIENCE

10 gr Beluga Caviar	
1 glass of Champagne Veuve Clicquot Yellow Label	60
30 gr Osetra Iranian Caviar	
1 glass of Champagne Veuve Clicquot Yellow Label	130
30 gr Osetra Iranian Caviar	
2 glasses of Champagne Veuve Clicquot Yellow Label	155

GRAND CRU CAVIAR EXPERIENCE

10 gr Beluga Caviar	
1 glass of Champagne La Grande Dame Vintage 2018	85
30 gr Osetra Iranian Caviar	
1 glass of Champagne La Grande Dame Vintage 2018	160
30 gr Osetra Iranian Caviar	
2 glasses of Champagne La Grande Dame Vintage 2018	190



TASTING MENU 26

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, pickled tomato, and crispy onion

Brûléed **Scallops**, creamy **lobster** and seaweed broth

Squid "gazpachuelo" and the roe

SEA BASS, PREPARED IN THREE DIFFERENT WAYS

Fillet with its emulsified broth

Its **belly marinated** in vinegar

Small bite in lard with mole

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.



MESSINA MENU 26

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 pickled tomato

CARROT

Carrot **quiche** · **Glazed** carrot · In **meringue** with foie gras

Red prawn, its bisque and pickled tomato

Marinated **shrimp** with pickled tomato

Brûléed **Scallops** with seaweed broth

Squid "gazpachuelo" and the roe

NORWAY LOBSTER

Thermidor style · Naturally lightly **boiled** · In **Tom Kha Kai** soup

SEA BASS

Fillet with its emulsified broth · Its belly marinated in vinegar ·
Small bite in lard with mole

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** PER PERSON

Cover charge 6, includes home-made sourdough bread, butter and olive oil. Prices are shown in euros.
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À LA CARTE MENU

STARTERS

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

Red prawn, its bisque and pickled tomato 29
Upgrade with 10gr Osetra Caviar 35

Brûléed **Scallops** with seaweed broth 25

NORWAY LOBSTER

Thermidor style · Naturally lightly boiled · 32
In Tom Kha Kai soup

Squid “gazpachuelo” and its roe

Beef tartar lebanese style with labne and pita bread 25

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 47

Its **belly marinated** in vinegar
Small bite in lard with “mole”
Fillet with its emulsified broth

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

