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M E S S I N G A

# BEFORE STARTING

## CAVIAR EXPERIENCE

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

## GRAND CRU CAVIAR EXPERIENCE

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

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# 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.

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# 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.  
The menu presented reflects our current offering, although it may vary by the date of your reservation.



# 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

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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.*



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## 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



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## DESSERTS

Refreshing <b>herbs</b> and <b>citrus</b>	15
<b>Red Apple strudel</b> ice cream	15
Creamy <b>Chocolate</b> , Pistachio and Walnut Ice cream	15
<b>Meringue with strawberries</b>	15
Selection of Andalusian <b>cheeses</b>	25

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