



M E S S I N A

BEFORE STARTING

CAVIAR EXPERIENCE

10 gr Beluga Caviar	
1 glass of Champagne Veuve Clicquot Yellow Label	60
30 gr Beluga Caviar	
1 glass of Champagne Veuve Clicquot Yellow Label	130
30 gr Beluga 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 Beluga Caviar	
1 glass of Champagne La Grande Dame Vintage 2018	160
30 gr Beluga Caviar	
2 glasses of Champagne La Grande Dame Vintage 2018	190



TASTING MENU 26

LEAVES

Herbs infused in roasted pepper **consommé**

Shiso and amberjack

Spinach garam masala

Cabbage

Red prawn, its bisque, pickled tomato, and crispy onion

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

Sea urchin fagottini with **chestnut** and **celery root** juices

SEA BASS, PREPARED IN THREE DIFFERENT WAYS

Fillet with its emulsified broth

Its **belly marinated** in vinegar

Small bite in lard with mole

Argentinian **Rib-eye steak** "criolla style"

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

LEAVES

Herbs infused in roasted pepper **consommé**

Shiso and amberjack
Spinach garam masala
Cabbage

CARROT

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

Red prawn, its **bisque**, pickled tomato, and crispy onion

Brûléed **Scallops** with seaweed broth

Sea urchin fagottini with **chestnut** and **celery root** juices

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

Argentinian **Rib-eye steak** “criolla style”

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
<i>Upgrade with 10gr Beluga Caviar</i>	35
Brûléed Scallops with seaweed broth	25

NORWAY LOBSTER

Thermidor style · Naturally lightly boiled · In Tom Kha Kai soup	32
Sea urchin fagottini with chestnut and celery root juices	35
<i>Upgrade with 10gr Beluga Caviar</i>	35
Beef tartar lebanese style with labne and pita bread	25

*Cover charge includes home-made sourdough bread, home-made butter, olive oil and amuse bouche (6 per person). The à la carte menu is not available at lunchtime.
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

Argentinian **Rib-eye steak** “criolla style” 52

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

