



# M E S S I N A

# BEFORE STARTING

## CAVIAR EXPERIENCE

<b>15 gr</b> Riofrío Naccarii Caviar	75
<b>1 glass</b> of <b>Champagne</b> Veuve Clicquot Yellow Label	
<b>30 gr</b> Riofrío Naccarii Caviar	150
<b>1 glass</b> of <b>Champagne</b> Veuve Clicquot Yellow Label	
<b>30 gr</b> Riofrío Naccarii Caviar	170
<b>2 glasses</b> of <b>Champagne</b> Veuve Clicquot Yellow Label	

## GRAND CRU CAVIAR EXPERIENCE

<b>15 gr</b> Riofrío Naccarii Caviar	106
<b>1 glass</b> of <b>Champagne La Grande Dame</b> Vintage 2018	
<b>30 gr</b> Riofrío Naccarii Caviar	212
<b>1 glass</b> of <b>Champagne La Grande Dame</b> Vintage 2018	
<b>30 gr</b> Riofrío Naccarii Caviar	245
<b>2 glasses</b> of <b>Champagne La Grande Dame</b> Vintage 2018	



# TASTING MENU 26

## LEAVES

**Herbs** infused in roasted pepper **consommé**

**Shiso** and amberjack

**Spinach** garam masala

**Cabbage**

**Scarlet shrimp, its bisque**, pickled tomato, and crispy onion

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

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

*(Upgrade with 15gr Riofrío Naccarii Caviar, 60e)*

## 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.*



# 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

**Scarlet shrimp**, its **bisque**, pickled tomato, and crispy onion

Brûléed **Scallops** with seaweed broth

**Sea urchin fagottini** with **chestnut** and **celery root** juices  
(*Upgrade with 15gr Riofrío Naccarii Caviar, 60e*)

## 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 <b>melon</b> , and its spicy citrus-juices	19
<b>Scarlet shrimp</b> , its <b>bisque</b> and pickled tomato	29
<i>Upgrade with 15gr Riofrío Naccarii Caviar</i>	60
Brûléed <b>Scallops</b> with seaweed broth	25
<b>NORWAY LOBSTER</b>	32
Thermidor style · Naturally lightly boiled · In Tom Kha Kai soup	
<b>Sea urchin fagottini</b> with chestnut and <b>celery root</b> juices	35
<i>Upgrade with 15gr Riofrío Naccarii Caviar</i>	60
<b>Beef tartar</b> lebanese style with labne and pita bread	27

*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 <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</b> with <b>strawberries</b>	15
Selection of Andalusian <b>cheeses</b>	25

