MESSINA

BEFORE STARTING

CAVIAR EXPERIENCE

15 gr Caviar Riofrío Naccarii
1 glass Champagne Veuve Clicquot Yellow Label — 75

30 gr Caviar Riofrío Naccari
1 glass Champagne Veuve Clicquot Yellow Label — 135

30 gr Caviar Riofrío Naccarii
2 glasses Champagne Veuve Clicquot Yellow Label — 150

GRAND CRU CAVIAR EXPERIENCE

15 gr Caviar Riofrío Naccarii
1 glass Champagne **La Grande Dame** Vintage 2018 — 106

30 gr Caviar Riofrío Naccarii
1 glass Champagne **La Grande Dame** Vintage 2018 — 166

30 gr Caviar Riofrío Naccarii
2 glasses Champagne **La Grande Damme** Vintage 2018 — 212

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
Upgrade with 7.5gr Caviar Riofrío Naccarii, 30e

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

Sea urchin fagottini with chestnut and **celeriac essential juices**
Upgrade with 7.5gr Caviar Riofrío Naccarii, 30e

SEA BASS, PREPARED IN THREE DIFFERENT WAYS

Fillet with its emulsified broth
Its **belly marinated** in vinegar
Its **tail** cooked in lard with mexican mole

Argentinian **Rib-eye steak**, potatoes, chimichurri and criolla 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

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
Upgrade with 7.5gr Caviar Riofrío Naccarii, 30e

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

Sea urchin fagottini with chestnut and **celeriac essential juices**
Upgrade with 7.5gr Caviar Riofrío Naccarii, 30e

NORWAY LOBSTER

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

SEA BASS, PREPARED IN THREE DIFFERENT WAYS

Fillet with its emulsified broth
Its **belly marinated** in vinegar
Its **tail** cooked in lard with mexican mole

Baby goat with Oloroso Sherry zabaione

Argentinian **Rib-eye steak**, potatoes, chimichurri and “criolla 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.

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À LA CARTE MENU

STARTERS

Marinated **melon** and its citrus-juices	21
Scarlet shrimp, its bisque and pickled tomato	29
Upgrade with 15gr Caviar Riofrío Naccarii	*60*
Brûleed **Scallops** with seaweed broth	27

NORWAY LOBSTER

Thermidor style · Naturally lightly boiled · In Tom Kha Kai soup	32
Sea urchin fagottini *with chestnut and* ***celeriac essential juices***	*35*
Upgrade with 15gr Caviar Riofrío Naccarii	*60*
Beef tartar lebanese style with labne and pita bread	29

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.

MAIN COURSES

FISH

SEA BASS, PREPARED IN THREE WAYS 49

Fillet with its emulsified broth
Its **belly marinated** in vinegar
Its **tail** cooked in lard with mexican mole

Grillet red mullet served with vegetable salad and basil vinaigrette 45

Sea bream, Cauliflower & Lemon 45

MEAT

Argentinian **Rib-eye steak**, potatoes, chimichurri and “criolla sauce” 52

Sous vide Malaga’s **Baby goat** with Oloroso Sherry zabaione 47

Iberian pork with parmesan potato 49

DESSERTS

Refreshing **Herbs** and **Citrus**	15
Apple strudel ice cream	15
Creamy **Chocolate**, Pistachio and Walnut Ice cream	15
Meringue with **Strawberries**	15
Selection of Andalusian **Cheeses**	25

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