



MESSEINA

BEFORE STARTING

CAVIAR EXPERIENCE

15 gr de Caviar Riofrío Naccarii 1 glass de Champagne Veuve Clicquot Yellow Label	7 5
30 gr de Caviar Riofrío Naccarii 1 glass de Champagne Veuve Clicquot Yellow Label	13 5
30 gr de Caviar Riofrío Naccarii 2 glass de Champagne Veuve Clicquot Yellow Label	15 0

GRAND CRU CAVIAR EXPERIENCE

15 gr de Caviar Riofrío Naccarii 1 glass de Champagne La Grande Dame Vintage 2018	10 6
30 gr de Caviar Riofrío Naccarii 1 glass de Champagne La Grande Dame Vintage 2018	16 6
30 gr de Caviar Riofrío Naccarii 2 glass de Champagne La Grande Dame Vintage 2018	21 2

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, 30€)

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

Squid roe, "gazpachuelo", and creamy black garlic

(Upgrade with 7.5gr Caviar Riofrío Naccarii, 30€)

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**, 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

M



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

Squid roe, "gaspachuelo", and black garlic
(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
Small bite in lard with 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.



À LA CARTE MENU

STARTERS

Marinated melon and its citrus-juices	2 1
Scarlet shrimp, its bisque and pickled tomato	2 9
<i>Upgrade with 15gr Caviar Riofrío Naccarii</i>	6 0
Brûleed Scallops with seaweed broth	2 7

NORWAY LOBSTER

Thermidor style · Naturally lightly boiled · In Tom Kha Kai soup	3 2
Squid roe , gazpachuelo, and black garlic	2 1
<i>Upgrade with 15gr Caviar Riofrío Naccarii</i>	6 0
Beef tartar lebanese style with labne and pita bread	2 9

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 4 9

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

Grillet red mullet served with vegetable salad and
basil vinaigrette 4 5

Sea bream, Cauliflower & Lemon 4 5

MEAT

Argentinian **Rib-eye steak**, potatoes, chimichurri and "criolla sauce" 5 2

Sous vide Malaga's **Baby goat** with Oloroso Sherry
zabaione 4 7

Iberian pork with parmesan potato 4 9



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