



MESSEINA

BEFORE STARTING

CAVIAR EXPERIENCE

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

GRAND CRU CAVIAR EXPERIENCE

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

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

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

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

(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

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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 **celery root** 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
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 creamy black garlic	2 5
<i>Upgrade with 15gr Caviar Riofrío Naccarii</i>	6 0
Sea urchin fagottini with chestnut and celery root essential juices	3 5
<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.



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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

Iberian pork with parmesan potato 4 9



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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