



EL DUENDE

RESTAURANTE

This establishment provides customers with information regarding food allergies and intolerances. Please ask our staff for it.

Prices include VAT.



STARTERS

Our acorn-fed Iberian ham, with Alcalá bread, kumato tomato purée and EVOO	35,00€
Selection of Andalusian cheeses with rustic breads and natural preserves	19,00€
Braised carmine endives with red chard salad, caramelised pistachios and dates	17,00€
Gaditana-style piriñaca with Barbate tuna loins in natural cold escabeche	21,00€
Creamy Trianera-style potato salad with crystal prawns and crispy shrimp from the Guadalquivir	18,00€
Matured beef steak tartare with cured free-range egg yolk	28,00€
Grilled octopus with EVOO caviar, soft ajo blanco base, and crispy paprika	29,00€
Our version of the Málaga-style Caldillo de Pintarroja	21,00€
Truffled creamy rice with Sierra Norte chestnuts	27,00€

MEATS

Pularda with Andalusian sauce, creamy almonds, and dates	29,00€
Roast Segura-style lamb ribs with soft “ajoatao”	36,00€

Iberian acorn-fed pluma with serranía de Huelva ham veil, chestnut cream, and Condado brandy	38,00€
Matured beef tenderloin, smoked sweet potato cream, and grilled potatoes	42,00€
Matured beef rib-eye from Pazo Recimil with Parisian potatoes, confited onions, and Padrón peppers	12,00€/100gr

FISH

Monkfish medallion on leek cream, sautéed broad beans, and crispy Iberian ham	32,00€
Confited cod with paprika hummus and Sevillian spinach sauce	29,00€
Market fish with garlic marinated aioli and wrinkled potatoes	29,00€
Crispy and juicy hake fritter on Abaycín's alboronía with soft rosemary emulsion	29,00€

DESSERTS

Our Heaven of Seville with rice pudding foam and orange blossom powder	9,00€
Antequera-style Bienmesabe, cinnamon ice cream with Cazalla cherry cream syrup	10,00€
Brioche French toast in old milk, orange blossom caramel, and mandarin sorbet	9,00€
Payoyo goat cheese cake from the Ubrique mountains, with natural Seville bitter orange marmalade	10,00€
Chocolate sin with Chantilly cream, ganache, and red fruits	10,00€

Bread and appetizer service

3,50€/u.

SHORT TASTING MENU

60€ / pp.

Grilled octopus with EVOO caviar, soft ajoblanco base, and crispy paprika

Our version of the Málaga-style Caldillo de Pintarroja

Crispy and juicy hake fritter on Abaycín's alboronía with soft rosemary emulsion

Pularda with Andalusian sauce, creamy almonds, and dates

Our Heaven of Seville with rice pudding foam and orange blossom powder

Wine pairing

25€/pp.



LONG TASTING MENU

80€ / pp.

Creamy Trianera-style potato salad with crystal prawns and crispy shrimp from the Guadalquivir

Matured beef steak tartare with cured free-range egg yolk

Our version of the Málaga-style Caldillo de Pintarroja

Crispy and juicy hake fritter on Abaycín's alboronía with soft rosemary emulsion

Confited cod with paprika hummus and Sevillian spinach sauce

Iberian acorn-fed pluma with serranía de Huelva ham veil, chestnut cream, and Condado brandy

Antequera-style Bienmesabe, cinnamon ice cream with Cazalla cherry cream syrup

Wine pairing

35€/pp.



Eurostars Torre Sevilla

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