



EL DUENDE

RESTAURANTE

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

Prices include VAT.



STARTERS

Andalusian cheese selection with all it needs	24€
Aged Beef Steak tartar with soy cured egg yolk	32€
Warm grilled octopus salad with paprika mayonnaise	37€
Confit cod salad with grilled sweet peppers and pinenuts vinaigrette	22€
Tradicional salmorejo chilled tomato soup with cured tuna from Isla Cristina and arbequina extra virgin live oil	19€
Almadraba captured bluefin tuna with tomatos from Los Palacios and extra virgin olive oil	32€
Vegetables from La Vega del Guadalquivir gardens with romesco sauce	27€
Quisquilla shrimp creamy rice with camarón shrimp tuile	27€

Artisan bread, picos bread sticks and "regañas"

3,50€/u.



MEAT

Grilled aged beef tenderloin with mustard & soy sauce and apricot ratatouille	38€
Duck breast with foie gras, mango chutney and Sherry wine sauce	40€
Grilled suckling lamb shoulder on his own juice and mashed potato	46€
Iberian "pluma" (shoulder), confited garlic purée and iberian ham veil	35€

POISSONS

Confit salted cod fish with concassé tomato and curry crunchy	23€
Grilled turbot with eggplant and cane honey	42€
Capture of the day from de fish market with "mojo verde" sauce and "papas arrugás"	32€

DESSERTS

Sevilla's sky	8€
Chocolat festival	9€
Grilled peach with rum and coconut ice cream	8€
Caramelized french toast with toffee and Baileys ice cream	8€

SHORT TASTING MENU 60€

Tradicional salmorejo chilled tomato soup with cured tuna from Isla Cristina and arbequina olive oil

Warm grilled octopus salad with paprika mayonnaise

Grilled turbot with eggplant and cane honey

Grilled suckling lamb shoulder on his own juice and mashed potato

Sevilla's sky

Wine pairing

25€

Artisan bread, picos bread sticks and "regañas"

3,50€/u.

** Min. for 2 people.*

The menu is offered for the entire table only.

LONG TASTING MENU 80€

Tradicional salmorejo chilled tomato soup with cured tuna from Isla Cristina and arbequina olive oil

Almadraba captured bluefin tuna with tomatoes from Los Palacios and extra virgin olive oil

Aged Beef Steak tartar with soy cured egg yolk

Warm grilled octopus salad with paprika mayonnaise

Grilled turbot with eggplant and cane honey

Grilled suckling lamb shoulder on his own juice and mashed potato

Grilled peach with rum and coconut ice cream

Sevilla's sky

Wine pairing 35€

Artisan bread, picos bread sticks and "regañás" 3,50€/u.

** Min. for 2 people.*

The menu is offered for the entire table only.



Eurostars Torre Sevilla

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