



# EL DUENDE

RESTAURANTE

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

Prices include VAT.



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<b>STARTERS</b>	
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Our Iberian acorn-fed ham, with Alcalá bread, Extra Virgin Olive Oil, and kumato tomato purée	39,00€
Selection of Andalusian cheeses with rustic breads and natural preserves	19,00€
Endive and red chard salad, with pickled mandarins and raisins from the Axarquía region	17,00€
Escalivada timbale with charcoal-grilled Sanlúcar prawns, garnished with pomegranate and a reduction of their bisque	21,00€
Creamy Triana-style Russian salad with crystal prawns and crispy Guadalquivir shrimp	18,00€
Matured beef steak tartare, with a cured free-range egg yolk	28,00€
Grilled octopus with EVOO caviar, served on a bed of mild ajoblanco and crispy paprika	29,00€
Our take on the Sevillian stew, with a “pringá” gelée, vegetables, mint, and a light broth	21,00€
Creamy rice with local mushrooms, aged cheese from the Sierra de Loja, and a thyme-infused broth	27,00€

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<b>FISH</b>	
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Roasted red mullet, served with cauliflower “risotto”, carabinero prawn jus, and pumpkin	32,00€

Confit cod, paired with paprika hummus and Sevillian-style spinach sauce	29,00€
Market fish, served with marinated garlic aioli and “papas arrugás” (wrinkled potatoes)	29,00€
Crispy and juicy hake pavía, on a bed of Andalusian ratatouille and a smooth rosemary emulsion	31,00€

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## MEAT

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Pularda in its own jus, with Andalusian sauce, creamy young almonds, and dates	29,00€
Roasted lamb ribs Segureño style, with a mild “ajoatao” (garlic and potato mash)	36,00€
Acorn-fed Iberian pluma, topped with a Huelva serrano ham veil, garlic cream, and Condado brandy	38,00€
Matured beef fillet, served with smoked sweet potato cream and grilled violette potatoes	42,00€
Matured ribeye from Pazo Recimil, accompanied by Parisian potatoes, confit onions, and Padrón peppers	10€/100 grs.

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## DESSERTS

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Our “Cielo de Sevilla”, with rice pudding foam, orange and orange blossom dust	9,00€
Antequera-style “Bienmesabe” with chestnuts and almonds, cinnamon ice cream, and cherry cream syrup from Cazalla	10,00€
Brioche “torrija” soaked in aged milk, with orange blossom caramel and mandarin sorbet	9,00€
Payoyo cheese semifreddo, on a bed of vanilla cream and a pomegranate glaze	9,00€
Chocolate sin with chantilly cream, orange ganache, and red berries	10,00€

## SHORT TASTING MENU

60€/PAX

Grilled octopus with EVOO caviar, served on a bed of mild ajoblanco and crispy paprika

Our version of Sevillian stew, with a "pringá" gelée, vegetables, mint, and a light broth

Crispy and juicy hake pavía, on a bed of Andalusian ratatouille and a smooth rosemary emulsion

Pularda in its own jus, with Andalusian sauce, creamy young almonds, and dates

Our "Cielo de Sevilla", with rice pudding foam, orange and orange blossom dust

*Wine Pairing Short Tasting Menu*

25€/Pax

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*Artisan Bread, Breadsticks and Crackers Service*

4,00€/u.

**LONG TASTING MENU**

**80€/PAX**

Creamy Triana-style Russian salad with crystal prawns and  
crispy Guadalquivir shrimp

Matured beef steak tartare, with a cured free-range egg yolk

Our version of Sevillian stew, with a “pringá” gelée, vegetables,  
mint, and a light broth

Crispy and juicy hake pavía, on a bed of Andalusian ratatouille  
and a smooth rosemary emulsion

Confit cod, paired with paprika hummus and Sevillian-style  
spinach sauce

Acorn-fed Iberian pluma, topped with a Huelva serrano ham  
veil, garlic cream, and Condado brandy

Antequera-style “Bienmesabe” with chestnuts and almonds,  
cinnamon ice cream, and cherry cream syrup from Cazalla

*Wine Pairing Long Tasting Menu*

*35€/Pax*

*Artisan Bread, Breadsticks and Crackers Service*

*4,00€/u.*



## **Eurostars Torre Sevilla**

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