

TASTING MENU

Feel EL DUENDE

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Red tuna tartare with crunchy quail egg and sesame seeds.

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White prawn and vegetable relish with gazpacho cream.

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Arroz meloso of Motril shrimps with their peineta.

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Pigeon cooked in two ways, roast breasts and glazed thighs. Potato and dried cherry tomato rösti. Pedro Ximénes sauce.

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Artisan Andalusian cheese with homemade quince jam.

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Macerated strawberries, mascarpone and wine jelly with yoghurt ice cream.

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Served with artisan bread made with beer yeast and organic flour.

65€

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WINE AND FOOD MATCHING

35€

*The menu will only be served to full tables.
*Please consult the restaurant about food intolerance.