

ANDALUSIAN PASSION: TALES OF LOVE
AND FLAVOUR

Aged Beef Tenderloin in Tartare on Toasted Brioche

Cecina Croquettes and Roasted Bone Marrow

Fried Calamari Brioche, Sauerkraut, and Fresh Leaves

Duck Breast Lacquered with Frigiliana Honey and Corn

SWEET SIN

PICADOR

Yogurt, Hibiscus Flower, Yuzu, and Rose Petals

CULMINATING COCKTAIL

Margarita made with Manzanilla Wine and Tequila

WINE SELECTION

Finca La Cañada, D.O. Montilla-Moriles (Verdejo)

Peces de Ciudad, D.O. Ca. Rioja (Orgánico Tempranillo)

€130 PAIRING MENU

per couple, IVA included

Menu available from February 10th to 17th
Excluding Sundays and Mondays due to closure.