



# GASTRONOMIC EXPERIENCE MENU

## • *On the Table* •

Las Almendritas “Salás”

Assorted Sevillian Olives and Southern  
Pickles

Malagueño Anchovy in Vinegar

## • *Main Course* •

Knife-cut Cinco Jotas Ham, RAMSES

Cheese selection National, al Corte,  
served with Picos and Regañás

Morro de Cod seasoned with salt in thin  
slices with natural tomato, fried bread  
and oil Picual

Traditional Andalusian Gazpacho with  
Croutons

Costa Sardine Toast with Green

Apple Tuna Empanadilla 2.0

Flamenquín Veal





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## • *Appetizers* •

Andalusian Bread, served with Extra  
Virgin Olive Oil

Green Olives Pate

## • *Main Course* •

### • From The Sea •

Traditional Salted Cod with Tomato,  
Fresh Spinach and Paprika Tuille

*or*

### • From The Land •

Iberico Pork “Pluma” served with Fried  
Aubergines, Honey and Andalusian  
Cheese

*or*

### • From The Garden •

Andalusian Ratatouille topped with  
slow cooked Free Range Egg, Pumpkin  
Bread and Saffron





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• *Sweet Dessets, To Share* •

Tiny Pastry Made of Cream and  
Cinnamon

Seasonal Fruit infused with Lime and  
Basil

Caramelized Pionono with Sweet Wine

Orange Blossom Choux

Chocolate and Almond Red Carnation

