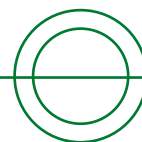


# TASTING MENU



## TAPA

Creamy black kale croquettes

bearnaise sauce with tobiko

## STARTER

Mazamorra cordobesa

with anchovies in vinegar, sultanas and anchovy tuile

## ENTREE

Freekah risotto

with coral aioli

## MAIN

Red tuna

grilled pak choi and fennel, creole sauce

or

Iberian cheek pieces from Ronda

on "JoelRobuchon" mashed potatoes, pork demiglace and amontillado

## CHEESE PLATTER

Premium selection of local cheeses

with seasonal fruit & jams

## DESSERT

Merengada

Burnt meringue flavoured with black orange, Payoyo cheese ice-cream  
and Greek yoghurt tile

75€

Drinks not included

Please inform your server of any food-related allergies.