

grand daily chef menu

Snacks.

Oyster with micro seaweed and crispy cod skin.

Razor clam with cream of corn and dill, apple and cashew.

Cod, fish broth with orange and cauliflower.

Large red prawn, sauté quinoa and tomato.

Red tuna skin stew with chickpeas.

Artichoke with egg yolk, Iberian ham and pork dewlap in an onion stew.

Caramelized lamb sweetbread with Moorish cream.

Crispy Iberian cheek with P.X. sauce.

Suckling goat with dried tomato, hazelnuts, plum and spiced yoghourt.

“Tocino de cielo”, pistachio and fresh cheese ice cream.

Andalusian sweet porridge with lemon cream and fried pastry “pestiño”.

Banana, coconut, juniper and hazelnut.

Petit fours.

This menu is a sample and can be subject to changes.