daily
chef's menu

Snacks.

Oyster with micro seaweed and crispy cod skin.

Sea bass, spinach “esparragás” and traditional Andalusian dressing.

Red tuna belly over Andalusian ratatouille and shellfish broth.

Sandy ray in almond sauce, sherry wine bearnaise and mustard.

Deer in truffled stew, mint and rosemary.

Marinated veal tenderloin, aubergine, walnut and smoked sauce.

Iberian pork shoulder, butternut squash, parsnip and sesame.

Pineapple-rum, hazelnut-vanilla, mango-coconut.

Chocolate, red fruits and almond.

Petit fours.

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

abantal
restaurante