

EXPERIENCE MENU

oil and wine

WE START: Tasting of AOVE varieties

Hojiblanca oil - Aged sheep cheese

Picual oil - Iberian ham

Arbequina oil - Tomato tartar

 **Manzanilla La E**

(D.O Manzanilla Sanlúcar de Barrameda)

WE CONTINUE: Pairing Andalusian wines

Foie delicacies with cream cheese and caramelized apple

 **Oloroso Dios Baco (D.O Jerez - Xerez - Sherry)**

Orange cake Inés Rosales with avocado cream, marinated salmon, rocket and tomato vinaigrette (1st Prize Sevilla Tapas Week competition)

 **White wine Tres Pies al Gato (Sierra Norte de Sevilla)**

Tuna tartar with wasabi ice cream

 **White wine Cloé (Sierra de Ronda)**

Iberian fan on spiced potato

 **Red wine Overo Crianza (Seville)**

WE FINISH:

A sweet touch of chocolate, bread and oil

 **Marqués de Poley (D.O Montilla Moriles)**

70€

MENU AVAILABLE FOR 2 OR MORE PEOPLE - ONLY UPON PRIOR RESERVATION

