



# EL DUENDE

RESTAURANTE

This establishment provides customers with information regarding food allergies and intolerances. Please ask our staff for it.

Prices include VAT.



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## STARTERS

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Our acorn-fed Iberian ham, with Alcalá bread, kumato tomato purée and EVOO	35,00€
Selection of Andalusian cheeses with rustic breads and natural preserves	19,00€
Braised carmine endives with red chard salad, caramelise pistachios and dates	17,00€
Fresh Gaditan-style piriñaca with natural cold escabeche tuna morsels	21,00€
Creamy Triana-style ensaladilla with glass shrimp and crispy Guadalquivir prawns	18,00€
Matured beef steak tartare with cured free-range egg yolk	28,00€
Grilled octopus with EVOO caviar, a base of delicate ajoblanco, and smoked paprika crisp	29,00€
Our version of Cordoban mazamorra, with olive crisp and EVOO caviar	19,00€
Creamy red prawn rice, Huelva-style	27,00€

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<i>Bread and appetizer service</i>	<i>4€/u.</i>
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MEATS	
Royal Maestranza-style oxtail lingot, with confit onion and saffron-rosemary parmentier	29,00€
Roasted Segura-style lamb ribs with delicate ajoatao	36,00€
Acorn-fed Iberian pluma with Huelva mountain-cured ham veil, blueberry cream, and Condado brandy	38,00€
Matured beef sirloin, with smoked sweet potato cream and chargrilled potato	42,00€
Matured beef chuletón from Pazo Recimil, with Parisian potatoes, confit onions and Padrón peppers	12,00€/100g

FISH	
Chargrilled tarantelo of bluefin tuna tiradito, with chilled carrot cream and a hint of spearmint	32,00€
Confit cod with smoked paprika hummus and Sevillian-style spinach sauce	29,00€
Fresh market fish with marinated garlic aioli and papas arrugás	29,00€
Crispy and juicy hake pavía, on alboronía from the Albaicín and a delicate rosemary emulsion	31,00€

## SHORT TASTING MENU

60€ / pp.

Grilled octopus with EVOO caviar, a base of delicate ajoblanco, and smoked paprika crisp

Our version of Cordoban mazamorra, with olive crisp and EVOO caviar

Crispy and juicy hake pavía, on alboronía from the Albaicín and a delicate rosemary emulsion

Royal Maestranza-style oxtail lingot, with confit onion and saffron-rosemary parmentier

Our Cielo de Sevilla with rice pudding foam and orange blossom and orange dust

*Wine pairing*

25€/pp.





## LONG TASTING MENU

80€ / pp.

Creamy Triana-style ensaladilla with glass shrimp and crispy Guadalquivir prawns

Matured beef steak tartare with cured free-range egg yolk

Our version of Cordoban mazamorra, with olive crisp and EVOO caviar

Crispy and juicy hake pavía, on alboronía from the Albaicín and a delicate rosemary emulsion

Confit cod with smoked paprika hummus and Sevillian-style spinach sauce

Acorn-fed Iberian pluma with Huelva mountain-cured ham veil, blueberry cream, and Condado brandy

Red peach soup with cantaloupe sorbet and beetroot salt crystal

*Wine pairing*

35€/pp.



## **Eurostars Torre Sevilla**

RTA: H/SE/01269

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