



EL DUENDE

RESTAURANTE

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

Prices include VAT.



STARTERS

Iberico ham with tomato purée, rustic bread and extra virgin olive oil	37,00€
Selection of cheeses from sierra norte with fresh orange marmalade	19,00€
Grilled octopus with la vera paprika and smooth almond-garlic soup	34,00€
Creamy gazpachuelo soup with hake and seafood finished with arbequina olive oil	29,00€
Early confit artichokes with sevilian alboronía (vegetable stew) and cream of sweet potato and coconut	21,00€
Aged beef tartare with cured free-range egg yolk	28,00€
Creamy Triana-style russian salad with Guadalquivir crystal prawns and crunchy shrimp	18,00€
Our creamy rice with Alanís iberico pork shoulder	29,00€
Surf and turf: rondeña blood sausage with grilled baby squid and parmentier potatoes	19,00€

Service of bread and appetizers

3,50€/u.

MEAT

Grilled beef sirloin with mushrooms, braised shallot, rosemary parisian potatoes and cocoa sauce	42,00€
Roasted suckling lamb in its jus over creamy buckwheat	36,00€
Acorn-fed iberico pork end loin, cream of confit garlic and iberico ham veil	35,00€
Confit duck, roasted sweet onion, red berry reduction and apple mille-feuille	39,00€

FISH

Confit cod, paprika hummus and seville-style spinach sauce	29,00€
Almadraba bluefin tuna loin on mango salmorejo soup	37,00€
Market fish with green mojo sauce and crinkly Boiled potatoes	35,00€

DESSERTS

Sevillian poleás (sweet milky dessert)	9,00€
Our selection of chocolates in three textures	11,00€
Caramelised toffee french toast with nougat ice cream	9,00€
Seville sky, rice pudding cloud with orange and orange blossom powder	9,00€

SHORT TASTING MENU

60€ / Minimum 2 people.

Grilled octopus with la vera paprika and smooth almond-garlic soup

Creamy gazpachuelo soup with hake and seafood finished with arbequina olive oil

Almadraba bluefin tuna loin on mango salmorejo soup

Roasted suckling lamb in its jus over creamy buckwheat

Seville sky, rice pudding cloud with orange and orange blossom powder

Wine pairing

25€/pp



LONG TASTING MENU

80€ / Minimum 2 people.

Creamy Triana-style russian salad with Guadalquivir crystal prawns and crunchy shrimp

Aged beef tartare with cured free-range egg yolk

Creamy gazpachuelo soup with hake and seafood finished with arbequina olive oil

Surf and turf: rondeña blood sausage with grilled baby squid and parmentier potatoes

Confit cod, paprika hummus and seville-style spinach sauce

Roasted suckling lamb in its jus over creamy buckwheat

Sevillian poleás (sweet milky dessert)

Seville sky, rice pudding cloud with orange and orange blossom powder

Wine pairing

35€/pp



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