

EL DUENDE

RESTAURANTE

This establishment has at its customers disposal information related to food allergies and intolerances. Ask our staff for information.

SMALL PLATES

HOMEMADE CROQUETTES <i>Ask about selection</i>	€ 12
CANTABRIAN ANCHOVIES, HOUSE-MADE TOMATO COMPOTE AND CRYSTAL BREAD	€ 24
HAND-CUT IBERIAN HAM <i>D.O. Los Pedroches</i>	€ 29

STARTERS

POTATO SALAD WITH DRIED TUNA, MARINATED WHITE ANCHOVY AND CRISPY COD SKIN	€ 15
MARINATED SALMON SALAD WITH GREENS, AVOCADO AND CITRUS-MANZANILLA VINAIGRETTE	€ 15
SALAD WITH SALT-CURED FISH, PICKLES, FRESH GREENS AND PINE-NUT ROMESCO	€ 16
BLUEFIN TUNA TARTARE WITH CRUNCHY EGG AND SESAME	€ 20
WHITE-SHRIMP DRESSING AND VEGETABLES WITH GAZPACHO CREAM	€ 21
DUCK FOIE GRAS MARINATED IN LA VERA PAPRIKA WITH APPLES, GREENS AND RASPBERRY	€ 20
CREAMY RICE WITH BABY SHRIMP FROM MOTRIL AND PEINETA <i>Processing time: 25 minutes.</i>	€ 28
ROASTED BONE MARROW WITH RIOFRÍO CAVIAR, BABY GREENS AND ROAST JUS	€ 39

FISH

**SURF-AND-TURF WITH CONFIT IBERIAN
SALT PORK AND CHESTNUTS**

Ink vinaigrette, majado verde and chambao.

€ 26

**BLUEFIN TUNA CHEEKS STEWED IN SHERRY
AND "AJOATAO" SAUCE**

€ 28

**SAUTÉED RED MULLET ON A THICK MAJADO SAUCE
OF BREAD, TOMATO, SHALLOTS AND FRESH BASIL**

€ 34

**FISH OF THE DAY GRILLED WITH CRUSHED POTATOES,
ROASTED GARLIC AND CAYENNE PEPPER**

€ 34

MEAT

**MATURE-BEEF T-BONE COOKED
OVER NATURAL COALS**

Wrinkly potatoes with roasted shallots

€ 7.50 / 100 gr

**CHARGRILLED IBERIAN PORK, AUBERGINE
CRISPS, MUTABAL AND MOLASSES**

€ 24

**BEEF SIRLOIN, PISTO AND RED-PEPPER
VINAIGRETTE**

€ 34

SLOW-ROASTED SUCKLING KID SHOULDER

Montefriño-cheese rocks, red-onion jam
and roast jus.

€ 34

**SQUAB COOKED TWO WAYS:
ROASTED BREAST AND CONFIT THIGHS**

Rösti with potatoes and sun-dried tomatoes
and P.X. sauce.

€ 35

**ARTISAN BREAD WITH BREWER'S YEAST
AND BIO FLOUR**

€ 2.50

EN

DESSERT

COOKIE SOUP WITH CHOCOLATE AND HAZELNUT MILLEFEUILLE	€ 7
COLD RED-FRUIT SOUP WITH FRESH MINT AND RASPBERRY SORBET	€ 7
MACERATED STRAWBERRIES, MASCARPONE AND WINE GELATINE WITH YOGHURT ICE CREAM	€ 8
CHOCOLATE MOUSSE WITH LICORICE ICE CREAM AND COFFEE FOAM	€ 8
HOUSE-MADE BRIOCHE TORRIJA WITH MERINGUE MILK AND ORANGE-BLOSSOM ICE CREAM	€ 8
SELECTION OF ANDALUSIAN ARTISAN CHEESES WITH HOUSE-MADE QUINCE JELLY AND JAMS	€ 16



EUROSTARS TORRE SEVILLA 5*

RTA Ciudad H/SE/33181

C/ Gonzalo Jiménez de Quesada, 2 - Torre Sevilla
41092 Sevilla

954 466 022

info@eurostarstorresevilla.com
www.restauranteelduendesevilla.com