

· SINCE 1990 ·



El Agua

· CARMEN ·

Menü Al-Andalus



TO SHARE

FOIE INGOT

with black trumpet mushrooms & quince jelly



TOMATO TARTAR

with truffled burrata cheese



RISOTTO

With Octopus, Beet & Gold Bread 24K



OLD BEEF SIRLOIN STEAK TARTARE

in Panipuri with Truffled Mayonnaise



ROASTED CROAKER SERVED

with Beet & Pear Chutney



SMOKED IBERIAN PIG SHOULDER

with Sweet Potato puree and shiitake

DESSERT

(To share every 4 people)

EL AGUA PIE

made with mascarpone cheese, honey and cinnamon

DRINKS

*Draft Beer, Water, Soft Drinks, House Wine & Coffee
(drinks are served since diners arrival until desserts)*

50€
each person.
TAX Inc.

**Terrace: 10% increase on final price*

**Balconies: 20% increase on final price*

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El Agua

• CARMEN •

Menü Andalusi



TO SHARE

SCALLOPS SALAD

with citrus fruits & kimchi vinaigrette



SEA BASS TIRADITO

in Coconut Soup with Kaffir Lime & Pickles



PORTOBELLO RISOTTO

made with cured beef and Fresh Truffle



WAN TUN PIES FILLED

with Chicken Meat, Curry & Cherry Cream served with Orange Sweet Chili



GRILLED BLUEFIN RED TUNA TARANTELO



THE 5TH FINNISH COW BONE RIB

with teriyaki and wild rice

DESSERT

(To share every 4 people)

Chocolate Bar with Sugared Hazelnut & Pear Gel

Banoffee with Caramel Sauce Foam

DRINKS

*Draft Beer, Water, Soft Drinks, House Wine & Coffee
(drinks are served since diners arrival until desserts)*

**Terrace: 10% increase on final price*

**Balconies: 20% increase on final price*

53,5€
each person.

TAX Inc.

• SINCE 1990 •



El Agua

• CARMEN •

Menü Poabdil



TO SHARE

PUGLIA'S BURRATA

with injected Green Pesto & Citrics Fruits



SEA BASS TIRADITO

in Coconut Soup with Kaffir Lime & Pickles



PORTOBELLO RISOTTO

made with cured beef and Fresh Truffle

MAIN DISH

(Individual plate to choose)

TURBOT

with Piquillo Sauce & Light Cauliflower Hummus

or

BEEF CHEEK CANNELLON

with Mango Chutney served with Gorgonzola Béchamel Sauce

DESSERT

(Individual)

"EL AGUA" PIE

made with Mascarpone Cheese, Honey & Cinnamon

DRINKS

*Draft Beer, Water, Soft Drinks, House Wine & Coffee
(drinks are served since diners arrival until desserts)*

**Terrace: 10% increase on final price*

**Balconies: 20% increase on final price*

59€
each person.
TAX Inc.

· SINCE 1990 ·



El Agua

· CARMEN ·

Menü Alcazaba



TO SHARE

FOIE INGOT

with black trumpet mushrooms & quince jelly



RABBIT DIM SUM

in its Juice



1/8 OF GRILLED OCTOPUS

with purple potato and Green Mole & Roasted Garlic Aioli



RISOTTO

With Octopus, Beet & Gold Bread 24K

MAIN DISH

(Individual plate to choose)

GRILLED RED TUNA

with Grapefruit & Pistachio Vinaigrette

or

GALICIAN BLONDE COW TENDERLOIN

with flamed Foie & Blackcurrant Sauce

DESSERT

(Individual)

White Chocolate Spheres

with Passion Fruit & Yogurt Foam

DRINKS

*Draft Beer, Water, Soft Drinks, House Wine & Coffee
(drinks are served since diners arrival until desserts)*

**Terrace: 10% increase on final price*

** Balconies: 20% increase on final price*

75€

each person.
TAX Inc.