

# Menú Al-Andalus



## TO SHARE

### *Foie Mi-Cuit Bites*

*filled with Black Trumpet Mushrooms and Quince*



### *Tomato 120°*

*with Burrata Cream and Basil Crumble*



### *Beef Tenderloin Steak Tartare*

*served in Panipuri with Truffle Mayonnaise*



### *Vietnamese Duck Nem*

*with White Prawn Sashimi and Chipotle Mayonnaise*



### *Marinated Sea Bas*

*in Miso with Codium Tom Yum and Roasted Sweet Onion*



### *Braised Beef Cheek Cannelloni*

*with its Own Jus and Gorgonzola Béchamel*

## DESSERTS

*(To share every 4 people)*

### *“El Agua” Tiramisú*

*with Espresso Meringue and Amaretto Gel*

## 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*

**51€**  
each person.  
TAX Inc.

# Menú Andalusi



## TO SHARE

*Granada-Style Remojón Salad*  
reinterpreted "El Agua" style



*Hamachi Tiradito*

*with White Truffle Citrus Sauce and Mild Yellow Chili Cream*



*Portobello Mushroom Risotto*

*with Cured Beef and Fresh Truffle Shavings*



*Tikka Masala Chicken Samosas*

*with Mango Chutney and Fermented Mango Emulsion*



*Grilled Cod Loin*

*with Roasted Pepper Sauce and Charred Spring Onion with Yakiniyu Sauce*



*Finnish Beef Short Rib*

*with Sweet Potato Purée and Brown Butter*

## DESSERTS

(To share every 4 people)

*Crispy Chocolate Bar with Hazelnut and Pear Gel*

*"El Agua" Tiramisú with Espresso Meringue and Amaretto Gel*

## 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*

**54,5€**  
each person.  
TAX Inc.

# Menú Boabdil



## TO SHARE

*Tomato 120°*

*with Burrata Cream and Basil Crumble*



*Sea Bass Ceviche*

*with Wasabi Leche de Tigre, Sweet Potato-Chili Base, and Lime Curl*



*Portobello Mushroom Risotto*

*with Cured Beef and Fresh Truffle Shavings*

## MAIN DISHES

*(Individual plate to choose)*

*Marinated Sea Bass*

*in Miso with Codium Tom Yum and Roasted Sweet Onion*

*or*

*Braised Beef Cheek Cannelloni*

*with its Own Jus and Gorgonzola Béchamel*

## DESSERTS

*(To share every 4 people)*

*Crispy Chocolate Bar*

*with Hazelnut and Pear Gel*

## 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*

**60€**  
each person.  
TAX Inc.



# Menú Alcazaba



## TO SHARE

### *Foie Mi-Cuit Bites*

*filled with Black Trumpet Mushrooms and Quince*



### *Old Cow Tataki*

*with Smooth Sweet Potato Cream, Ponzu Sauce, Sesame & Ito Togarashi*



### *Rabbit Dim Sum*

*in its Own Jus*



### *Octopus (1/8 portion)*

*with Toasted Garlic Aioli, Citrus Parmentier, Muddica Atturrata, and Green Mole*

## MAIN DISHES

*(Individual plate to choose)*

### *Bluefin Tuna Belly*

*with Tomato Concassé Tartare*

*or*

### *Galician Blonde Beef Tenderloin*

*with Flambéed Foie and Redcurrant Sauce*

## DESSERTS

*(To share every 4 people)*

### *“False Honeycomb” Ginger Panna Cotta*

*with Honey Textures and Passion Fruit Ganache*

## 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*

**75,5€**  
each person.  
TAX Inc.