



SABORES DE OTOÑO

TASTING MENU

Our perfect marriage with “escalibada”
salad (brioche, pickled anchovies and
smoked sardine)

Andalousian in wine macerated foie
gras terrine, dried figs chutney
and vanilla flavored quince

Roasted baby lettuce hearts,
peppers vinaigrette, “00” anchovies
and payoyo cheese

Grilled carabinero prawn with seasonal
mushroom parmentier and fried egg

Confit salted cod, creamy spinachs
and fried chickpeas

Suckling lamb shoulder,
baby potatoes and carrots

Seville’s sky
(egg yolk custard with his foam
and violette ice cream)

EL DUENDE
RESTAURANTE

