Bendito

TASTING MENU

Roasted aubergines and buffalo mozzarella salad, vinaigrette made with kalamata olives, sage, tahini and sumac

Crispy bread with crunchy Iberian pork jowl in two bakings, mustard and Sherry-stewed onion

Argudo goat cheese focaccia served with dried tomato, Iberian jowl, acacian honey and white trufflelberian acorn-fed black pudding

Bluefin tuna belly with toasted cauliflower purée and artichoke confit

Lasagne made with Port wine pork cheek stew and a cardamom and comte béchamel sauce

Andalusian Carrot cake: Carrot sponge cake made with olive oil and citrus fruit mousse from the Axarquía

40€ per person. VAT incl.

Dishes are subject to change according to seasonality and availability. Drinks not included. Full table.

