

ACEBUCHÉ



baeza

# ESTACA

Our Dry Martini  
Crispy tapioca with anchovy cream  
Crispy pig's trotters



Smoked sardine  
with our Andalusian ratatuille



Low temperature egg  
carbonara foam and Iberian bacon



Red porgy  
carrot and black garlic



Segureño Lamb  
in three cookings with yogurt and mint



Acebucho  
EVOO jam, creamy honey and lemon granita



Chocolate  
black sesame

52€

VAT included  
Bread service included / Drink not included  
In case of allergy or intolerance, consult with our staff

# OLIVO

Our Dry Martini  
Crispy tapioca with anchovy cream  
Crispy pig's trotters



Foie gras royale  
Crispy chicken skin and black garlic



Smoked sardine  
with our Andalusian ratatouille



white asparagus with  
beurre blanc of Iberian ham



Sweet onion, poultry  
and cured cheese consommé



Cazorla  
Wellington trout



Segureño Lamb  
in three cookings with yogurt and mint



Blue cheese  
in panna cotta with walnuts and honey and rosemary ice cream



Acebuche  
EVOO jam, creamy honey and lemon granita



Chocolate  
EVOO jam, creamy honey and lemon granita

66€



# STARTERS

Foie mi-cuit casero

22€



Smoked sardine

with our Andalusian ratatuille

16€



Egg cooked at low temperature

carbonara foam and Iberian bacon

15€



Smoked leek

with trout roe and hazelnut

14€



Bull's tail ravioli

with truffle emulsion

20€



Croaker in apple tartar

apple and lemon thyme ice cream

17€

# DISHES

Cazorla trout

Wellington

21€



Turbot

and roasted aubergine

27€



Red porgy

carrot and black garlic

21€



Segureño lamb

in three cookings with yogurt and mint

30€



Low aged beef loin

22€



Iberian pork

in three cookings

22€

# DESSERTS

Blue cheese

in panna cotta with walnuts, honey and rosemary ice cream

6€



Acebuche

EVOO jam, creamy honey and lemon granita

7€



Chocolate

black sesame

7€

VAT included

SBread service 3€

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