

LA MAESTRÍA



STARTERS

100% acorn-fed Iberian ham with toasted bread and tomato	24,00 €
Selection of Sevillian cheeses with orange jam	18,00 €
Croquettes mechá meat or Iberian ham	12,00 €
Salmorejo with amontillado wine and tuna	13,00 €
Tuna tartare with lemon lime pearls	23,00 €
Steak tartare with dijon mustard ice cream	22,00 €
Ensaladilla with prawns and AOVE mayonnaise	12,00 €
Bravas "La Maestria" with homemade tomato sauce and ali oli	10,00 €
Candied artichoke with cured egg and foie flakes	16,00 €
Cod fried in shrimp tempura with roasted garlic mayonnaise	15,00 €

SEVILLIAN TRADITION WITH SELECTED BREADS

Anchovy sardine on white garlic cream and pine nut vinaigrette (Ud.)	4,50 €
Bun with pork Iberian whisky sous and hazelnuts	11,00 €
Traditional Antequera "pringa" bun	7,00€

SALADS

Roasted buds with Cantabrian anchovies and garlic chips	16,00 €
Tomato salad from "Los Palacios" with fresh spring onion and tuna belly	14,00 €

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OVEN-BAKED RICE DISHES (For two people)

Black seafood and sea bass rice with saffron ali oli	14,00 €
Montanera rice with Iberian and artichokes	14,00 €

LOCALLY-CAUGHT FISH

Wild sea bass with fried beans and rosemary beet cream	22,00 €
Cod confit with pil pil and cream of roasted peppers	21,00 €
Red tuna loin with homemade tomato and smoked eel vinaigrette	26,00 €

OUR MEAT SELECTION

Beef tenderloin with lemon thyme potatoes	25,00 €
Bulltail cannelloni with sheep cheese cream and truffle	19,00 €
Abanico 100% acorn-fed Iberian ham with "colora" butter	21,00 €

DESSERTS

Aniseed rice pudding "La Maestria"	7,00 €
Custard pudding to orange with crunchy orange blossom	7,00 €
Vanilla-infused brioche bread toast with caramel ice cream	7,00 €
AOVE cake with dark chocolate pearls, milk chocolate ganache and white chocolate soup	7,50 €