Tasting Menu

Oyster and Lemon Mousse
Mackerel and Liquid Vegetable Garden
"Remojón Granaíno"
Huétor Tájar Asparagus, Cheese and Rich Jus

"Salaílla" with EVOO butter

Sturgeon, Ajoblanco and Riofrío Caviar
The shrimp and "Maimones"
Fried dish, Pumpkin and Kid Goat
Fennel and Trout from Western Granada
Milk, Citrus and Traditional Pastries
Los Pasos de San Antón
Granada Beef and Bone Marrow

Costa Tropical
Candied Egg-yolk and Cinnamon-infused frozen milk
Santa Fe, Cocoa and Burnt Cream

Tasting Menu · €85
Optional Wine Pairing · €35

A journey through Granada and Andalusia, featuring a selection of distinctive wines and pairings that reflect the identity of the region.

The tasting menu is served to the entire table only. Dishes may be subject to change depending on seasonal availability.



María de la O

EL GASTRONÓMICO

