

LA CASA DE MARÍA

TASTING MENU

ARTISAN ANCHOVY

REAL TOMATO WITH RED TUNA BELLY

DRESSED POTATOES WITH OCTOPUS AND
PAPRIKA VINAIGRETTE

SHRIMP TARTARE WITH MILD AIOLI

100% LAZO HAM CROQUETTE

RED TUNA BELLY WITH CARAMELIZED
ONIONS SAUCE

IBERIAN PORK “PLUMA” WITH GREEN
PEPPER SAUCE

CARAMELIZED TORRIJA WITH MILK MERINGUE



SEVILLA

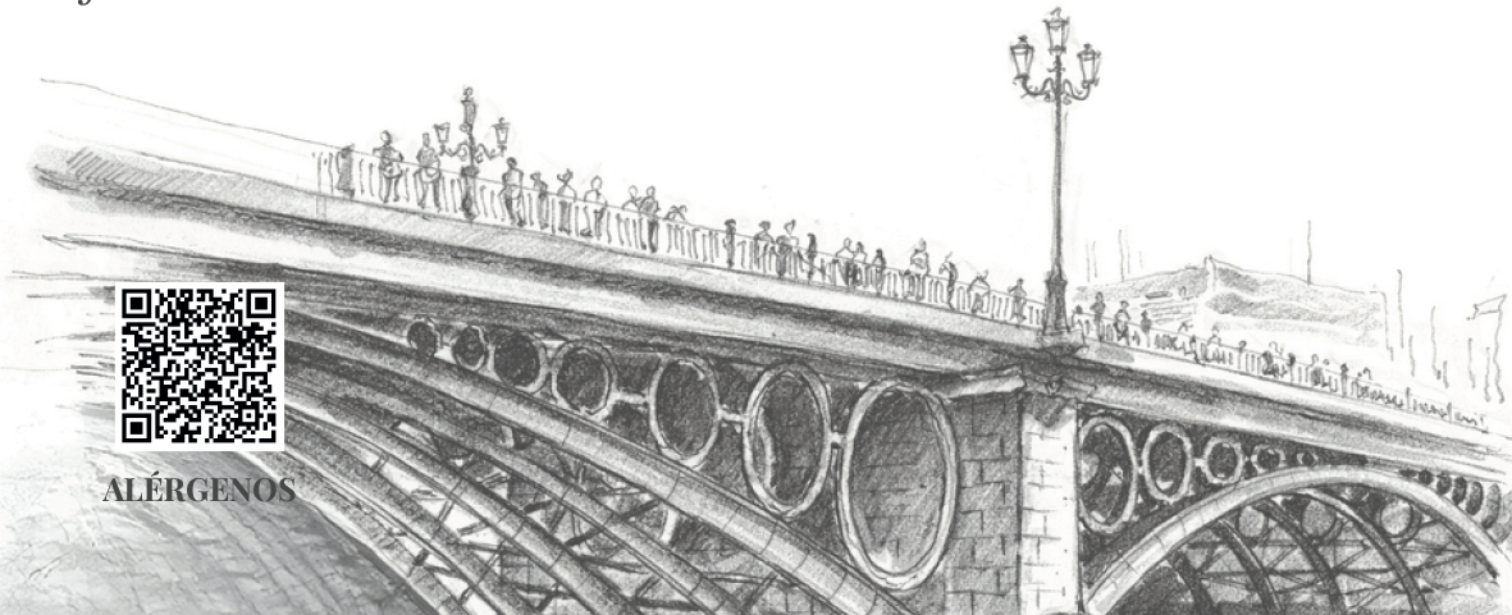
MURRIETA

PAZO DELBARRANTES

JUVE&CAMPS



ALÉRGENOS



LA CASA DE MARÍA

TASTING MENU

ARTISAN ANCHOVY 4-11

REAL TOMATO WITH RED TUNA BELLY 11-13

DRESSED POTATOES WITH OCTOPUS AND
PAPRIKA VINAIGRETTE 9-13

SHRIMP TARTARE WITH MILD AIOLI 4-5-7

100% LAZO HAM CROQUETTE 4-7-8

RED TUNA BELLY WITH CARAMELIZED
ONIONS SAUCE 11-13

IBERIAN PORK “PLUMA” WITH GREEN
PEPPER SAUCE 8-13

CARAMELIZED TORRIJA WITH MILK MERINGUE
4-7-8

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SEVILLA

NEXT TO EACH DISH, WE INDICATE THE FOODS THAT MAY CAUSE ALLERGIES OR INTOLERANCES:

1 LUPIN; 2 CELERY; 3 PEANUTS; 4 GLUTEN; 5 CRUSTACEANS; 6 TREE NUTS; 7 EGGS; 8 DAIRY; 9 MOLLUSCS;
10 MUSTARD; 11 FISH; 12 SOY; 13 SULPHITES; 14 SESAME.

IF YOU REQUIRE FURTHER INFORMATION REGARDING ALLERGENS, PLEASE CONTACT OUR STAFF, WHO WILL BE HAPPY TO ASSIST YOU.

ALL FISH SERVED RAW HAS BEEN PREVIOUSLY FROZEN AT -20°C FOR A MINIMUM OF 24 HOURS, IN COMPLIANCE WITH REGULATIONS FOR THE PREVENTION OF ANISAKIS.