

Patio del Posadero

Menu

Tasting

MEDITERRANEAN THREAD

€70 per person · A&C Wine Collection pairing +€30

Available by reservation only

A journey between Córdoba and Italy, our family story and the flavours of the Mediterranean.

Welcome

FINO BUTTER

Whipped butter with our Évora Fino, served with crusty bread.

To share

FOIE MI-CUIT WITH AMONTILLADO

Low-temperature duck foie gras, toasted focaccia and Baena salt.

AUTUMN CAPRESE TOWER

Semi-dried tomato, roasted pumpkin, creamy burrata, basil pesto and toasted hazelnuts.

First course

PEAR AND WALNUT RISOTTO

Creamy pear risotto with toasted walnuts.

Second course

LOW-TEMPERATURE COD · GARDEN VEGETABLE PISTO

Cod loin gently cooked at low temperature over our garden vegetable pisto.

Something sweet

NONNO GIANNI'S STRUDEL · PX ICE CREAM

Apple, pear, raisins, pine nuts and plenty of honey, wrapped in delicate crisp pastry and served with our artisan PX ice cream.