

A large, thick black circular arc that starts from the left edge of the frame and curves upwards and to the right, ending at the top edge. It frames the text below.

CEBO

- 09
GALICIA
"Pote Gallego" with
cabbage and barnacle
- 03
ASTURIAS
Asturian croquette made
of fresh milk, "compango"
and clam
- 04
CANTABRIA
Anchovy, lavender
and "picón" cheese
- 16
PAÍS VASCO
Pantxineta
and Patxaran
- 15
NAVARRA
The sweet garden
- 12
LA RIOJA
Cod cooked the Riojan
way with lamb
sweatbreads
- 07
CATALUÑA
Spring onion, strawberry and
"empedrat" of maresme pea
- 06
CASTILLA Y LEÓN
Iberian Pork from
Guijuelo
- 02
ARAGÓN
Baby lamb Russian pie
and tender almond
- 13
MADRID
Aged beef "ropa vieja"
- 17
VALENCIA
Orange, mandarine,
"horchata", mediterranean
and orange blossom flower
aromas
- 10
ISLAS BALEARES
"Brut" rice with Iberian D.O.
sobrassada and "mahonesa"
- 08
EXTREMADURA
Cayenne pepper cream from
"La Vera", Torta de la Serena
cheese, "criadilla" and
amanita caesarea
mushrooms
- 05
CASTILLA LA MANCHA
Egg, Saffron and pork
rind stock
- 14
MURCIA
"Paparajote" remake
with lemon and grape
- 01
ANDALUCIA
Iced "Gazpacho", baby shrimp
and olive oil "remoión"
- 11
ISLAS CANARIAS
Grouper "sanchocho", Green
mojo and Canary Salmorejo

MENU

The Seventeen

CHEF

Aurelio Morales

"With this promenade we
propose a trip through
Spanish gastronomy
where you will be able
to try the most
representative recipes
and products."

Please inform us about any
intolerance you may have.

PRICE

110€

CEBO