

Product *Essence*

The research for the best raw materials,
from the hand of small
producers from all over the country.

A selection of products where the season
speaks and rules.

The premise of respecting each ingredient,
accompanied by a careful technique and
the right ingredients to enhance it.

A cuisine where, at times, the main
ingredient is time, sometimes due to
immediacy and sometimes due to patience.
CEBO is a natural cuisine and free from
artifice.

Classic Menu

World's Best Croquette 2021 by Cañitas Maite

Acorn Pork – Fortified Wines

Blunt Tomato – Vegetable Dashi

Diving Razor Clam – Seaweed Gazpachuelo

Seasoned Crú Shrimp – Pickled Rooster

Boletus Pinícola – Wild Rabbit Glaze

Stewed Tendons – Tuber Melonosporum

Blackbelly Monkfish – Bivalve alla Pescatora

Matured Crossbreed Cow – Bourguignon Sauce

Fresh Goat Milk – Oxidized Corn

Little Classic Patisserie – Petit Fours

+ Bread Selection

130 € (VAT included)

Seasonal Menu

World's Best Croquette 2021 by Cañitas Maite

Acorn Pork – Fortified Wines

Blunt Tomato – Vegetable Dashi

Diving Razor Clam – Seaweed Gazpachuelo

Smoked Sturgeon – Beluga Caviar

Seasoned Crú Shrimp – Pickled Rooster

Hook Squid – True-Blue Iberian Dairy

Boletus pinícola – Wild Rabbit Glaze

Stewed Tendons – Tuber Melonosporum

River Miño Elvers – Cod Skin Sauce

Blackbelly Monkfish – Bivalve alla Pescatora

Wild Blue Lobster – Aged Carnaroli Rice

Grain Quail – Oyster Leaf

Matured Crossbreed Cow – Bourguignon Sauce

Fresh Goat milk – Oxidized Corn

Roasted Galician Chestnut - Iberian *Torrezno*

Little Classic Patisserie – Petit Fours

180 € (VAT included)