

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

Acorn feed pork - Fortified wines

Blunt tomato - Vegetable dashi

Diver's razor clam - Frozen marsh

Baby mushrooms - Nettle's escabeche

Hooked squid - Iberian dairy

Guetaria teardrop peas - Hake's cococha

Matured Virrey from Asturias - Smoked citric butter

Morels from the Pyrenees - Poultry parfait

Galicia dry aged ox - Horseradish chantilly

Fresh goat milk - Oxidized corn

Classic cakes - Petit fours

+ Bread Selection

140 € (VAT included)

Season Menu

Acorn feed pork - Fortified wines

Blunt tomato - Vegetable dashi

Diver's razor clam - Frozen marsh

Smoked sturgeon - Oscietra caviar

Baby mushrooms - Nettle's escabeche

Hooked squid - Iberian dairy

Tudela's white asparagus - Sea urchin from Galicia

Guetaria teardrop peas - Hake's cococha

Villena's micro asparagus - Cod skin sauce

Matured Virrey from Asturias - Smoked citric butter

Wild blue lobster - Aged Carnaroli rice

Morels from the Pyrenees - Poultry parfait

Galicia dry aged ox - Horseradish chantilly

Valencia's clementine - Natural pectins

Fresh goat milk - Oxidized corn

Classic cakes - Petit fours

+ Bread Selection

195 € (VAT included)