panorámico
restaurant & wine bar

Chef´s Suggestions

Low temperature cod, vizcaya sauce, confit cherry tomatoes and baby beans	23 €
Peruan crocker ceviche and octopus	16 €
Veal carpaccio with parmesan slices, fried capers and truffle	16 €
Brioche torrija, bayleis milk, orange and cinamon, with caramel ice cream	10 €
Chocolate coulant with white chocolate ice cream	

Andalusian Frying

Iberian ham croquettes	11 €
Baby squids with kale salad & wasabi yuzu	12 €
Sea bream in tempura, fish bones and soy mayonnaise	19 €
Zamora suckling lamb cutlets in breadcrumbs glazed with teriyaki sauce	22 €

Something Vegetable

Tomato carpaccio, tuna belly, fried garlic and sherry dressing	12 €
Mix vegetable grilled salad	11 €

Grilled Side

Grilled tuna belly, guacamole and mango mayonnaise	25 €
Estuary sea bass, garlic cream, green asparagus and cured egg yolk	22 €
Grilled octopus, potato mochis and mayo kimchi	23 €

Meats

Beef sirloin in josper oven with sautéed mushrooms and meat juice	27 €
Matured mountain beef entrecote (400gr)	35 €
Beef tomahawk from Navarra (950gr)	55 €

To share

Iberian ham D.O. Guijuelo	28 €
Payoyo goat cheese from Sierra de Grazalema	16 €
Iberian feather gyozas with soy vinagrette	12 €
Edamames with sriracha sauce and toasted sesame	7 €

The sea bar

Sushi of the day	12 €
Rose shrimp from Huelva 100gr.	18 €
Salmon tataki, wakame seaweed and yellow chili sauce	14 €

Season Dishes

Potato,sepia soup with lodge in tempura	20 €
Pumpkin cream, sous-vide egg, cheese and ham cracker	12 €

Traditional food

Beef Tartare with smoked eel and charcoal grilled marrow	20 €
Oxtail canneloni, payoyo cheese and Ronda breadcrumb	19 €
Iberian pork loin, artchoke confit, textured peppers and grated foie gras	23 €

Garnishes

Truffle Parmentier	5 €
Grilled Vegetables	5 €
French fries	5 €
Sauteed mushrooms with honey and lemon	5 €

Desserts

Homemade payoyo cheesecake with honey and pine nut ice cream	8 €
Homemade chocolate cake with white chocolate ice cream	8 €
Caramelised mil coulant with crème brulée ice cream	8 €
Panorámico dessert with mango ice cream	10 €