

EL
MIRADOR
de Sevilla

In front of you, the Cathedral. Beneath your feet, Seville.
And all around, the light of a city that filters into every corner.

In our restaurant, the experience goes beyond the landscape.

We invite you to savour fresh cuisine with Andalusian roots that
eschews artifice: just well-prepared ingredients, light on the
plate and soul in every flavour.

The south in every bite. Seville in every glance.

TASTES OF LAND AND SEA...

100% Iberian Ham Served with focaccia and semi-dried tomato	29€	Cantabrian Anchovies (4 pcs) Served with rustic toast	18€
Iberian Loin With piparra pepper jam and chocolate-orange bread	24€	Sea Bass Tiradito (Chef's Recommendation) With causa limeña (Peruvian-style potato purée), choclo corn, papaya, and fine wine gel	18€
AhuyentaLobos Cheese With apricot jam and polar bread (soft Scandinavian-style flatbread)	16€	Sanlúcar Prawns Boiled or grilled	36€
Cherry Salmorejo With smoked eel and goat cheese cream	16€	Beef Tenderloin Steak Tartare With textured egg yolk and house dressing	21€
Prawn Poke bowl Quinoa mix, fresh cherry tomatoes, crispy kale, mango, avocado, and sweet chili-shiso dressing	18€	Duck Foie Gras Terrine Served with pineapple jam infused with vanilla and cinnamon, and fig bread	25€
Roasted Vegetables (Zucchini, sweet potato, cherry tomatoes, and baby carrots) Served over truffled cauliflower cream	16€	Roastbeef With partridge escabeche, thyme potatoes, and regañás (Andalusian crispy bread)	22€
Smoked Sardine Fillets On puff pastry toast with oyster cream	18€	Beluga caviar	50€

THE WORLD OF BLUEFIN TUNA...

Bluefin Tuna "Ensaldilla"	16€
With cured tuna dust and "regañás" (crispy bread bites)	
Cured Bluefin Tuna "Mojama"	20€
With AOVE caviar	
Tuna & Truffle Kabayaki	18€
With cheese and truffle cream on a spiced sponge cake	
Bluefin Tuna Belly in Lard	16€
On crispy bread with bergamot and honey mayonnaise	
Almadraba Bluefin Tuna Tartare (Chef's Recommendation)	25€
Served over beet carpaccio with Peking-style sauce	

FISH & MEATS...

Salt-Baked Fish <small>Minimum 2 people</small>	29€/pax
Served with roasted potatoes and vegetables	
Aged Beef "Villagodio" Cut	90€
With potatoes and Padrón peppers	
T-Bone Steak	90€
With potatoes and Padrón peppers	

SIGNATURE DISHES...

Toasted Corn Cream	16€
With duck xiaolongbao (Chinese steamed dumpling)	
Tomato Chicken Curry	16€
Served with roasted aubergine and aromatic rice	
"Mi Cuit" Salmon (Chef's Recommendation)	20€
With lime and coconut mazamorra (Andalusian cream) and sautéed vegetables	
Iberian Pork Cheeks	24€
With mashed potatoes and a Pedro Ximénez & cacao sauce	
Grilled Octopus	29€
With black garlic mayonnaise, sweet potato parmentier and kimchi sauce	

DESSERTS...

 **Goat's Milk Rice Pudding**** 7€
Caramelized and served with Pedro Ximénez sorbet

Banana & Chocolate Sponge Cake (Chef's Recommendation) 7€
With passion fruit ganache

Dulce de Leche Crème Brûlée 7€
Served with citrus ice cream

Infused Brioche 7€
With toasted egg yolk foam and vanilla cream

Peach Panna Cotta 7€
With yogurt foam

SWEET WINES...

Glass of Moscatel (Muscat Wine) 4€

Glass of Pedro Ximénez 4€

Glass of Vi de Gel 8€

Prices include VAT. All seafood products intended for raw consumption served in this establishment comply with current regulations on Anisakis prevention. If you suffer from any food allergy or intolerance, please inform our staff. Bread service - €2.50



**CIRCULAR RICE: This dish is prepared with rice grown in the Ebro Delta using high-quality compost made from coffee grounds collected from recycled coffee capsules in collaboration with Nespresso. A circular economy project that helps protect our environment..

RECICLA.VIVE.VINCCI.