

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	29€
Served with cherry tomatoes and basil focaccia	
Iberian Pork Loin	24€
Served on toasted bread with chocolate and orange and boletus mushrooms	
Patamulo Cheese	20€
Served on walnut bread with pineapple jam and vanilla	
Sun-dried Tomato Salmorejo	14€
Finished with Pedro Ximenez pearls and a yuzu granita	
Roasted Chicken Poke	16€
Prepared with fragrant rice, crispy onions, cherry tomatoes, caramelized plantains, spicy avocado, sesame dressing, yuzu, and miso	
Marinated Salmon Mille-Feuille	18€
With green apple, cream cheese, and pistachio gel	
Smoked Sardine Salad	16€
With pickles, bonito flakes and green olive puree	
Smoked burrata	18€
Served on a creamy roasted tomato and garlic base, topped with homemade pesto, caramelised figs and octopus	

Cantabrian Anchovies (4 pieces)	18€
Served with rustic bread	
Sea bass ceviche (Chef's recommendation)	22€
Prepared with turmeric and chili, cassava, spring onions, and sweet potato	
Sanlúcar prawns	36€
Available boiled or grilled	
Diced duck foie gras	24€
Served with caramelised pistachios, salted hazelnut cream and fig toasts with honey	
Crispy lasagna with marinated Iberian pork	22€
Served with roasted pepper jam, rocket, Parmesan foam, and dill	
Vegetables	16€
Featuring pumpkin soup, baby cauliflower, zucchini papardelle, roasted sweet potato, sautéed cherry tomatoes with basil and baby carrots	

THE WORLD OF BLUEFIN TUNA...

- Bluefin tuna mojama** **20€**
Served with lmond and cherry cream, popcorn foam, olive bread, and olive crumble
- Almadraba Bluefine Tuna Tartare** (Chef's Recommendation) **25€**
Served with sake gel, coconut and lime cream, miso emulsion, and citrus rice crackers
- Bluefin Tuna Belly** **16€**
Served with sobrasada, toasted couscous with dried fruits, and caramelized onion jam

FISH & MEATS...

- Salt-Baked Fish** *Minimum 2 guests* **29€/pax**
Served with roasted potatoes and seasonal vegetables
- Dry-Aged Villagodio Beef Steak** **90€**
With potatoes and Padrón peppers
- T-Bone Steak** **90€**
With potatoes and Padrón peppers

SIGNATURE DISHES...

- Scallop and Shrimp Curry** **18€**
Served with jasmine rice and snow peas
- "Mi Cuit" Salmon** **24€**
Served with cauliflower purée, black rice with sautéed asparagus and fried capers
- Braised and Smoked Octopus** (Chef's Recommendation) **29€**
Served on a bed of quinoa with black olives and a purple sweet potato and plantain emulsion
- Atlantic Cod** **22€**
Served on creamy gnocchi, sautéed porcini mushrooms and spinach with raisins
- Iberian pork cheeks** **24€**
Served with smoked potato parmentier with noisette butter, and a goat's cheese gratin
- Slow-roasted suckling pig** **24€**
Served with spiced roasted pumpkin and a light sherry vinegar gel
- Aged beef meatballs** **22€**
Served with Oloroso sauce, celeriac purée and toasted pine nuts

DESSERTS...

Three-Milk Cake	7€
Finished with meringue foam	
Coffee Crème Brûlée (Chef's Recommendation)	7€
Served with Mascarpone cream and cocoa mousse	
Bayleis Infused brioche	7€
Served with citrus marmalade, and white chocolate ice cream	
Coconut panna cotta	7€
Served with roasted pineapple and rum cream	

DESSERT WINE...

Glass of Muscat Maestro	5.5€
100% Muscat of Alexandria	
Glass of Pedro Ximénez	4€
D.O. Jerez	
Glass of Vi de Gel (Gramona)	10€
Penedès, Gewürztraminer	

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.