SABOYA 21

RESTAURANTE

TASTING MENU

CULINARY EXPERIENCE

TASTING COURSES

CURED, CREAMY AND CRISPY, ACCOMPANIED BY MONCAYO CHEESE AIR (1,3,7)

ROE DEER, FOIE GRAS AND CHOCOLATE FLAN (7,12)

CÁDIZ CUTTLEFISH ROE ACCOMPANIED BY SHEPHERD'S STEW CONSOMMÉ (4,12)

CUBE OF CONFIT SALMON TOPPED WITH SEASONAL MUSHROOM DASHI CREAM (4)

DUAL-COOKED HAM INGOT WITH ANISEED CHESTNUTS (7,12)

TO FINISH

FRENCH TOAST INFUSED WITH FARMHOUSE EGG YOLK AND GARNACHA WINE CREAM (1,3,7,8,12)

Alternative option: Saboya Fruit (+2 € supplement) (1,3,5,7,8,12)

45,00 € / per person

SERVED FOR THE WHOLE TABLE

Includes water and bread service – Gluten-free bread (+ 1,50 €)

Saturday, Sunday, and holidays

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soya 7.Milk (lactose) 8.Nuts 9.Celery 10.Mustard 11.Sesame 12.Sulphites 13.Lupin 14.Molluscs

ANY DISH CAN BE MODIFIED TO ACCOMMODATE ALLERGIES OR INTOLERANCES.
PLEASE INFORM OUR WAITSTAFF BEFORE THE SERVICE BEGINS.