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C A R O U S E L

CÓRDOBA

Javier Rodríguez

20th - 24th August

Lamb & Roasted Fig Tartare, Yogurt, Zucchini Flower

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Briefly Cooked Egg, Arrope de Chañar, Sour Cream

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Grilled Mackerel, Tomato Salad, Fennel, Tomato Broth

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Humita, Smoked Scamorza, Spicy Spring Onion Sauce

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Grilled Flatbread, Roasted Bone Marrow, Butter

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Asado con Hongos, Chimichurri

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Peach Poached in Saffron, Whipped Ricotta, Kernel Cream

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Coffee & Pistacchio Mousse, Strawberries

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.