

Menu Al-Andalus



TO SHARE (one dish per four guests)

Foie Gras Mi-Cuit Bars
filled with Black Trumpet Mushroom & Quince



120° Tomato
with Burrata Cream & Basil Crumble



Mature Beef Fillet Steak Tartare
in Pani Puri with Truffle Mayonnaise



Vietnamese Duck Nem
with White Prawn Sashimi & Chipotle Mayonnaise



Miso-Marinated Sea Bass
with Codium Tom Yum & Charred Sweet Onion



Beef Cheek Cannelloni
with its Own Jus & Gorgonzola Béchamel

DESSERTS (one dish per four guests)

“El Agua” Tiramisú
with Espresso Meringue and Amaretto Gel

DRINKS

Draft Beer, Water, Soft Drinks, House Wine & Coffee
(drinks are served since diners arrival until desserts)

**Terrace: 10% increase on final price*
** Balconies: 20% increase on final price*

. CARMEN .

El Agua

· SINCE 1990 ·

55€
each person.
TAX Inc.

Menu Andalusi



TO SHARE (one dish per four guests)

Granada-Style Remojón
Our Own Interpretation



Hamachi Tiradito
with White Truffle Citrus Sauce & Mild Yellow Ají Cream



Portobello Mushroom Risotto
with Cecina & Fresh Truffle Shavings



“Tikka Masala” Chicken Samosas
with Mango Chutney & Fermented Mango Emulsion



Our Lasagne
with Grana Padano Foam & Yellow Curry Sauce



Roasted Cod Loin
with Roasted Pepper Sauce & Chargrilled Baby Garlic

DESSERTS (One dish per four guests)

Crispy Chocolate Bar with Hazelnut and Pear Gel
“El Agua” Tiramisú with Espresso Meringue and Amaretto Gel

DRINKS

Draft Beer, Water, Soft Drinks, House Wine & Coffee
(drinks are served since diners arrival until desserts)

**Terrace: 10% increase on final price*
** Balconies: 20% increase on final price*

59€
each person.
TAX Inc.

. CARMEN .

El Agua

· SINCE 1990 ·

Menu Boabdil



TO SHARE

(one dish per four guests)

120° Tomato

with Burrata Cream & Basil Crumble



Sea Bass Ceviche

with Wasabi Tiger's Milk, Sweet Potato-Ají Purée & Lime



Portobello Mushroom Risotto

with Cecina & Fresh Truffle Shavings

MAIN COURSE

(Individual, choice of)

Miso-Marinated Sea Bass

with Codium Tom Yum & Charred Sweet Onion

or

Beef Cheek Cannelloni

with its Own Jus & Gorgonzola Béchamel

DESSERT

(Individual)

Crispy Chocolate Bar

with Hazelnut and Pear Gel

DRINKS

*Draft Beer, Water, Soft Drinks, House Wine & Coffee
(drinks are served since diners arrival until desserts)*

**Terrace: 10% increase on final price*

** Balconies: 20% increase on final price*

. CARMEN .

El Agua

'SINCE 1990'

60€

each person.
TAX Inc.

Menu Alcazaba



TO SHARE (one dish per four guests)

Foie Gras Mi-Cuit Bars

filled with Black Trumpet Mushroom & Quince



Mature Beef Tataki

with Smooth Sweet Potato Cream, Ponzu Sauce, Sesame & Ito Togarashi



Rabbit Dim Sum

with its Own Jus



Our Lasagne

with Grana Padano Foam & Yellow Curry Sauce

MAIN COURSE

(Individual, choice of)

Bluefin Tuna Belly

with Tomato Concassé Tartare

or

Galician Blonde Beef Tenderloin

with Flambéed Foie and Redcurrant Sauce

DESSERT

(Individual)

Ginger Panna Cotta "Honeycomb"

with Textures of Honey & Passion Fruit Ganache

DRINKS

*Draft Beer, Water, Soft Drinks, House Wine & Coffee
(drinks are served since diners arrival until desserts)*

**Terrace: 10% increase on final price*

** Balconies: 20% increase on final price*

75€
each person.
TAX Inc.

. CARMEN .

El Agua

· SINCE 1990 ·