

RESTAURANTE



**\*Weekly Menu 32,00 €**

\*Available from Monday to Thursday and midday Friday, except holidays

*Terrine of Foie gras*

*Egg at low temperature with mashed potatoes and truffle*

*Pumpkin and gorgonzola ravioli*

*Breast of chicken with mashed potatoes and roasted juice*

Dessert:

*Brownie with vanilla ice-cream*

**BEVERAGE:** This menu includes three drinks per person from the following list: glass of house red/white wine, glass of beer, soft drink or mineral water. Coffee is not included.

RESTAURANTE



**MENU 36,00 €**

**STARTERS TO SHARE:**

*Iberian pork tataki*

*Terrine of Foie gras*

*Homemade croquettes*

*Beef meatballs with cous-cous*

**MAIN COURSE TO CHOOSE:**

*Mushroom cannelonies*

*or*

*Cod with tomato*

*or*

*Iberian pork with migas*

**DESSERT**

*Flowerpot Orange cream and chocolate "soil"*

**BEVERAGE:** This menu includes three drinks per person from the following list: glass of house red/white wine, glass of beer, soft drink or mineral water. Coffee is not included.

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**MENÚ 43.75**

**1st course:**

*Terrine of Foie gras*

**2<sup>nd</sup> course:**

*Ajo blanco Malagueño, cold soup with almond, iced red wine and fruit*

**3<sup>rd</sup> course:**

*Cod with tomato sauce.*

**4<sup>th</sup> course:**

*Lamb with seasonal mushrooms and couscous*

**Dessert:**

*White chocolate with yoghurt ice-cream and amaretto.*

**BEVERAGE:** This menu includes three drinks per person from the following list: glass of house red/white wine, glass of beer, soft drink or mineral water. Coffee is not included.

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**MENÚ 49,50 €**

1st course:

*Iberian pork tataki*

2nd course:

*Egg at low temperature with octopus and truffle*

3rd course:

*Grilled scallops with romesco sauce*

4th course:

*Roast suckling pig*

Dessert:

*Chocolate coulant with vanilla ice-cream*

**BEVERAGE:** This menu includes three drinks per person from the following list: glass of house red/white wine, glass of beer, soft drink or mineral water. Coffee is not included.

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## SET MENUS, DRINKS NOT INCLUDED

**Tapas Menu, composed of five courses\*\*** 22,75 €  
(About an hour)

Iberian pork tataki  
Fillo pastry with cheese and prawn  
Burrito, flour tortilla filled with prawn and caramelized onions  
Iberian pork cheek cannelloni  
Flowerpot with orange cream, banana ice-cream and chocolate “soil”

\*\* Cheese from the trolley is not included in this menu

**Chef ’s Menu, composed of six courses** 38,80 €  
(About an hour and a half)

Prawn carpaccio  
Egg at low temperature with octopus and truffle olive oil  
Cod with tomato sauce  
Breast of chicken at low temperature with mashed potatoes and oporto sauce  
1 portion of cheese or sorbet  
Chocolate coulant with vanilla ice-cream

**Degustation Menu, composed of eight courses** 48,80 €  
(About two hours)

Terrine of foie gras  
Ajo Blanco Malagueño, cold Soup with Almond, Iced red wine  
Bull’s tail sandwich  
Sun-dried tomato and mozzarella cheese ravioli  
Grilled scallops with romesco sauce  
Iberico pork “presa”  
1 portion of cheese or sorbet  
Apple cake with vanilla ice-cream