

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.

Restaurante Az-zait. Plaza San Lorenzo, nº 1- 41002 Sevilla
Tlf.: 954 906 475 / www. azzait.es / e-mail: azzaitrestaurante@gmail.com

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MENÚ 43.75

1st course:

Terrine of Foie gras

2nd course:

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

3rd course:

Cod with tomato sauce.

4th 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.

RESTAURANTE



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

Tasting Menu, composed of five courses** 36,00 €
(About an hour)

Salmorejo with olive oil ice-cream
Bull's tail sandwich
Pumpkin and gorgonzola ravioli
Grilled Scallops with Romesco Sauce
White chocolate with yoghurt ice-cream and amaretto

** 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)

Burrito, flour tortilla filled with prawn and caramelized onions
Egg at low temperature with octopus and truffle olive oil
Cod with tomato sauce
Lamb with seasonal mushrooms
1 portion of cheese or sorbet
Cold passion fruit soup, sorbet and fresh fruit

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

Ajo Blanco Malagueño, cold Soup with Almond, Iced red wine
Prawn carpaccio with nuts
Roast duck bao bun
Fresh sauteed vegetables with honey and soy sauce
Baked sea bass fillet with roasted eggplant hummus and mushrooms
Iberian pork secret
1 portion of cheese or sorbet
Flowerpot Orange cream and Chocolate "Soil"