

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.

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"