

Flavor Market

Tapas y Pintxos

- 🍷 Potato croquette with parsley and cheese

Iberian ham croquette

Iberian ham croquette Manchego cheese with serrano ham and olive oil Montadito (toasted baguette slice)

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Raciones

- 🍷 Cheese board served with bread and fresh tomato puree

Cured iberian meats served with bread and fresh tomato puree

Fried squids

- 🍷 Potato wedges with tradicional spicy salsa, very spicy

- 🍷 Garlic prawns

- 🍷 Spanish omelette

Salads

🍏 SEVILLE SALAD

Lettuce mix with black olives, cherry tomatoes, peppers, sherry vinegar and olive oil

🍌🍌 POTATO SALAD

Iberian ham croquette boiled potatoes, green peas, olives and carrots with boiled egg and mayonnaise

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Soups

🍏 ANDALUSIAN GAZPACHO

With olive oil and vinegar, cucumber, onion, peppers and bread crutons

"SUQUET DE PEIX"

Valencian fish stock with shrimps, tomatoes and potatoes

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🍏 Healthy dishes which help in maintaining balanced diet

🍌 Gluten free dishes

🍌 Contains dairy and/or milk

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Main Dishes

🍷 SEAFOOD PAELLA

Rice cooked with fish stock with squid, prawns, mussels, parsley and garlic

🍷 SEABASS WITH GREEN OLIVES EMULSION

Seasoned with black olives oil, fried capers and potato cream

BEEF MEATBALLS

In white wine sauce with roasted shallots

🍷 PORK KNUCKLE IN CASTELLANA SAUCE

Cooked in White wine, finished in the oven with its own sauce and sautéed potatoes

"SEFARDI" LAMB

Stewed lamb leg in honey with Jerez wine and prunes, with nuts and raisins cous cous

CATALONIAN CANELONI

Filled with chicken and foie, stir-fried tomatoes, bechamel and parmesan cheese

Desserts

- 🍷 APPLE PIE
Puff pastry and pastry cream with Orange sauce, brandy and cinnamon sauce
- 🍷 CREMA CATALANA
Milk and egg custard cream flavored with Orange topped with a crispy sugar crust
- 🌿 ARROZ CON LECHE
Rice pudding with vanilla and lime zest
- 🍷 NOUGAT ICE CREAM
Egg yolk, almond and honey

🍏 Healthy dishes which help in maintaining balanced diet

🌿 Gluten free dishes

🍷 Contains dairy and/or milk

🌿 Whole Food Plant-Based option

WHOLE FOOD PLANT-BASED MENU

Starters

- 🌿 🍏 FIRE AVOCADO
Quelites, habanero ash, pepper pâté
 - 🌿 🍏 CHERRY TARTINE
Rosemary confit tomato, black olive, onion pâté
 - 🌿 🍏 CAULIFLOWER BONELESS
Gochujang, BBQ, sweet potato fries
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Soup

- 🌿 🍏 POTATO AND LEEK CREAM

Main Courses

- 🍏 BEANS & MUSHROOMS TETELA
Mushrooms, button mushrooms, hoja santa,
cactus salad, peanut sauce
- 🍏 MUSHROOM CRÊPES
Creamy poblano sauce, sweet corn, spring onion,
green beans

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Dessert

- 🍏 RED VELVET
Eggless red velvet sponge with vanilla plant-based
cream and red berry compote

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🍏 Whole Food Plant-Based option



EXCELLENCE

RIVIERA CANCUN MEXICO