

AL LADO

CHRISTMAS 2023 | GROUPS MENU 1

STARTERS TO SHARE

Burrata with a selection of fried tomatoes, red pesto and arugula

Garlic prawn salad

Iberian cold meats assortment

MAIN DISH TO CHOOSE

Roasted sea bass fillet with sautéed vegetables and mango

or

Iberian pork cheeks in oloroso sauce with potatoes

DESSERT

Cheesecake with spiced strawberry jam

CELLAR

White wine Bassa, D.O. Rueda

Red wine Márquez y Bengoa, D.O.Ca. Rioja

Manzanilla

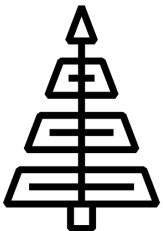
Mineral water, beer, soft drink

55

Price in euros. Price per person. VAT included. Drinks included.
Shared starters are served in the center of the table - 1 dish for every 3 diners.

Main dish to be chosen in advance (closed menu).

In case of food allergies or intolerances, please ask our staff.



Restaurante AL LADO

Álvarez Quintero, 45. Sevilla · Tel. 954 561 020 · www.emecatedralmercet.com

AL LADO

CHRISTMAS 2023 | GROUPS MENU 2

STARTERS TO SHARE

Red tuna tartare from Almadraba, passion fruit and shiracha with avocado mousse

Creamy Iberian ham croquettes

Fried cuttlefish from Huelva with citrus and lime mayonnaise

MAIN DISH TO CHOOSE

Baked salmon with cream, baby spinach and cherry tomato

or

Galician beef loin with potatoes and Padrón peppers

DESSERT

Hot apple puff pastry with vanilla ice cream

CELLAR

White wine Bassa, D.O. Rueda

Red wine Márquez y Bengoa, D.O.Ca. Rioja

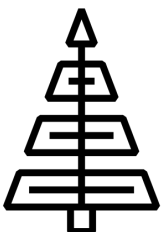
Manzanilla

Mineral water, beer, soft drink

65

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CHRISTMAS 2023 | GROUPS MENU 3

STARTERS TO SHARE

Iberian acorn-fed ham

Local cheeses board

White shrimp from Huelva

MAIN DISHES

Norwegian salmon tartare with apple, citrus and dill emulsion

Stuffed bottonni with eggplant and cheese, with Los Palacios tomato sauce, burrata and basil

Rossini beef tenderloin

DESSERT

Chocolate brownie with nuts and ice cream

CELLAR

White wine Guitián Godello, D.O. Valdeorras

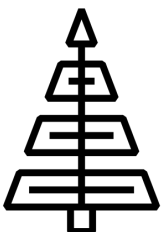
Red wine P. Pérez 2019, D.O. Ribera del Duero

Manzanilla

Mineral water, beer, soft drink

80

Price in euros. Price per person. VAT included. Drinks included.
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