

# Product *Essence*

The research for the best raw materials,  
from the hand of small  
producers from all over the country.

A selection of products where the season  
speaks and rules.

The premise of respecting each ingredient,  
accompanied by a careful technique and  
the right ingredients to enhance it.

A cuisine where, at times, the main  
ingredient is time, sometimes due to  
immediacy and sometimes due to patience.  
CEBO is a natural cuisine and free from  
artifice.

# Classic Menu

Acorn-feed pork – Fortified wines

Blunt tomato – Vegetable dashi

Diving razor clam – Frozen marsh

Smooth clam – Pickled carrots

Maresme pea – Hake kokotxa

Line-caught squid – Iberian dairy

Asturian alfonsino fish – Smoked citrus butter

Mallard – Pyrenees morchella

Galician selected cow – Chocolate pepper

Origin chocolate – Valencian tiger nut

National nuts – Petit fours

+ Bread Selection

160 € (VAT included)

# Season Menu

Drink & Appetizer (Optional)

Classics - From the Bar

Product - On Display

Acorn-feed pork - Fortified wines

Blunt tomato - Vegetable dashi

Diving razor clam - Frozen marsh

Smooth clam - Pickled carrots

Smoked sturgeon - Oscietra Caviar

Maresme pea - Hake kokotxa

Line-caught squid - Iberian dairy

Red shrimp - Orza butter

Asturian alfonsino fish - Smoked citrus butter

Malaga Cabrito - Aged rice

Mallard - Pyrenees morchella

White strawberry - Water kefir

Origin chocolate - Valencian tiger nut

National nuts - Petit fours

+ Bread Selection

220 € (VAT included)