

# 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

Diver's razor clam - Frozen marsh

Baby mushrooms - Nettle's escabeche

Hooked squid - Iberian dairy

Guetaria teardrop peas - Hake's cococha Matured

Alfonsino from Asturias - Smoked citric butter

Morels from the Pyrenees - Poultry parfait

Fresh goat milk - Oxidized corn

Classic cakes - Petit fours

+ Bread Selection

130 € (VAT included)

# Season Menu

Acorn feed pork - Fortified wines

Blunt tomato - Vegetable dashi

Diver's razor clam - Frozen marsh

Smoked sturgeon - Oscietra caviar

Baby mushrooms - Nettle's escabeche

Hooked squid - Iberian dairy

Tudela's white asparagus - Sea urchin from Galicia

Guetaria teardrop peas - Hake's cococha

Villena's micro asparagus - Cod skin sauce

Alfonsino from Asturias - Smoked citric butter

Wild blue lobster - Aged Carnaroli rice

Morels from the Pyrenees - Poultry parfait

Galicia dry aged ox - Horseradish chantilly

Valencia's clementine - Natural pectins

Fresh goat milk - Oxidized corn

Classic cakes - Petit fours

+ Bread Selection

185 € (VAT included)