

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

Smooth clam - Pickled carrots

Maresme peas - Hake's cococha

Hooked squid - Iberian dairy

Asturian Alfonsino Fish – Smoked Citrus Butter

Fat duck - Dama de Coll's figs

Galicia dry aged ox - Horseradish chantilly

Chocolate of origin - Levantine tiger nut's

Nacional's nuts - Petit four

+ Bread Selection

140 € (VAT included)

Season Menu

Acorn feed pork - Fortified wines

Blunt tomato - Vegetable dashi

Diver's razor clam - Frozen Marsh

Smooth clam - Pickled carrots

Smoked sturgeon - Oscietra caviar

Maresme peas - Hake's cococha

Hooked squid - Iberian dairy

River Miño Elvers – Cod Skin Sauce

Red shrimp - Manteca de Orza

Asturian Alfonsino Fish – Smoked Citrus Butter

Fat duck - Dama de Coll's figs

Galicia dry aged ox - Horseradish chantilly

Mara de bois strawberry - Water kefir

Chocolate of origin - Levantine tiger nut's

Nacional's nuts - Petit fours

+ Bread Selection

195 € (VAT included)