BATIK

Menú degustación

Foie micuit con kikos ahumados, reducción de sidra y kumquat
Oporto blanco (D.O. Ramos Pinto)

Rollito crujiente de queso y cebolla con un chili dulce de piña
Libalis Frizzante (D.O. Valles de sadacias)

Arepa frita de ternera asada con panela, quesillo y salsa de ají amarillo
Pernales rosado (D.O. Sierras de Málaga)

Lubina frita en panko, coliflor chafada y curry rojo
La Jefa (D.O. Toro)

Abanico ibérico de bellota, patatas baby al ajillo y mojo verde
Bordón D'Anglade (D.O. Ca Rioja)

Milhojas caramelizadas de crema de vainilla y manzana caramelizada con canela
Moscatel Reserva de Familia (D.O. Málaga)

45€/persona
60€/persona con maridaje incluido
(IVA incluido)

BATIK

Tasting Menu

Foie micuit with smoked corn nuts, cider and kumquat reduction
Oporto white (D.O. Ramos Pinto)

Crispy cheese and onion roll with sweet pineapple chili sauce
Libalis Frizzante (D.O. Valles de sadacias)

Fried arepa with roasted beef, panela, Latin cheese, and yellow chili sauce
Pernales rosé (D.O. Sierras de Málaga)

Panko-fried sea bass with mashed cauliflower and red curry
La Jefa (D.O. Toro)

Iberian acorn-fed ham fan, baby potatoes with garlic and green mojo sauce
Bordón D'Anglade (D.O. Ca Rioja)

Caramelised mille-feuille with vanilla cream and candied apple with cinnamon
Moscatel Reserva de Familia (D.O. Málaga)

45€/person
60€/person with wine pairing included
(VAT included)