



CASA DEL MACO
RESTAURANTE • BOUTIQUE • HOTEL
BENISSA

MENU CASA DEL MACO

€ 52 per person

€ 28 wine selection per person

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Beef tartare from Galicia - marinated with fresh herbs - mustard - vanilla aioli - egg yolk from free range chickens - pickles

or

Marinated red tuna "Big Eye" - wakame seaweed - ponzu sauce - mi-cuit of watermelon - black sesame crispy - spiced mango

or

Tartare of scallops & salmon - smoked a la minute with olive wood - asparagus - dried tomato - mayonnaise of passion fruit & basil

Soup or sorbet

Filet mignon of lamb from Zamora - summer pumpkin - smoked eggplant caviar - mashed potatoes - roasted vegetables - sauce of 5 spices

or

Galician beef tenderloin - various potatoes - sweet beetroot - peanut - yuca and curry puree - mushrooms stew - green pepper sauce

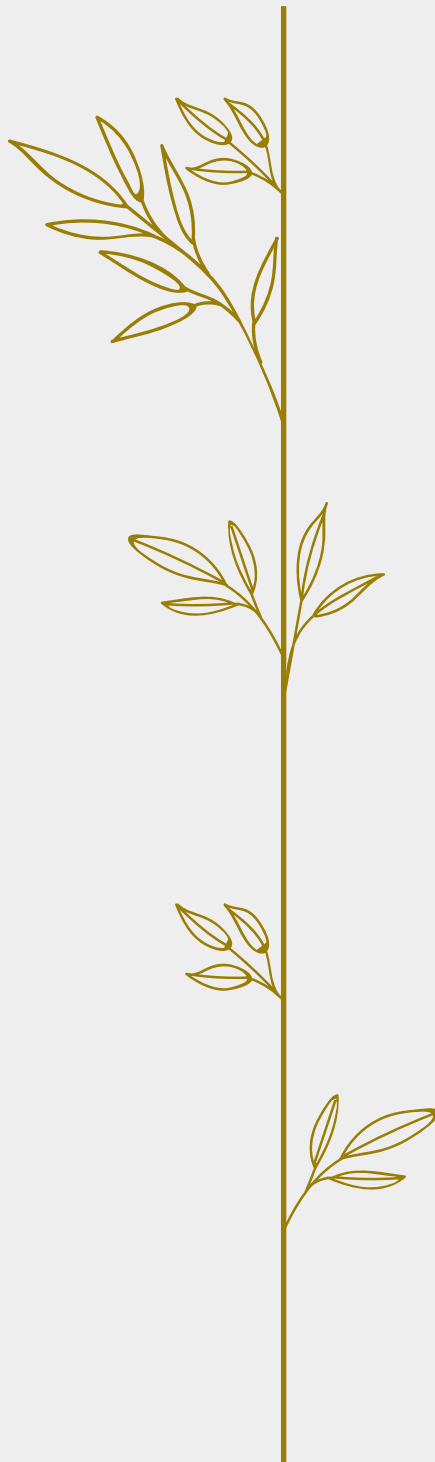
or

Sea bass fillet - tomato raft - coriander - leek parmentier - curly cabbage - curry velouté

Dessert of the day

or

A selection of Spanish and French cheeses (Supl. € 5.00)





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A LA CARTE SUGGESTIONS

(All dishes from the menus can be ordered separately a la carte)

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Starter

Soup of langoustine - seaweed - seafood - sour
cream with herbs € 18

Mi-cuit of national foie gras (terrine) - date gel
- lychee - crispy cocoa crumble -
brioche - red vermouth reduction € 22

King crab chatka in butter - arahula pil pil -
violet potato - transparent of apple
- fris  salad € 30

Main courses

Pigeon "Vendee" - red onion chutney - grilled
pak choi - pont 9 potatoes €34

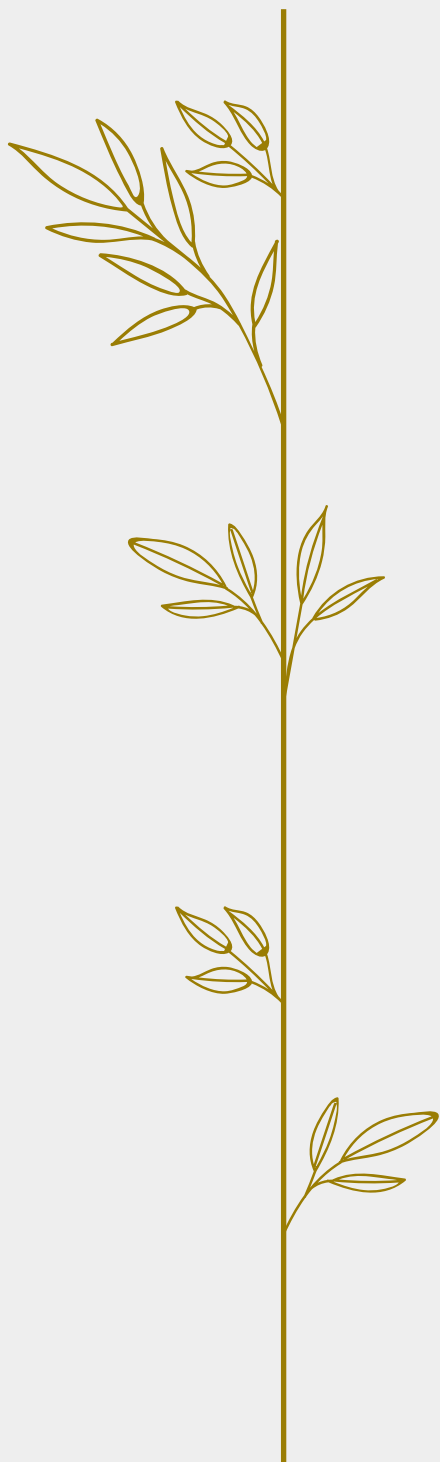
Candied milk goat from Zamora with honey and
rosemary - potato pav  - summer mushrooms -
dark brown beer sauce €36



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SEA MENU

€ 79 per person

€ 34 wine selection per person

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Tartare of scallops & salmon - smoked a la minute with olive wood - asparagus - dried tomato - mayonnaise of passion fruit & basil

Canadian lobster salad - almond milk emulsion - pickles - violet potato - citrus

Soup of langoustine - seaweed - seafood - sour cream with herbs

Low temperature cod fillet - black bulgur - snow peas - carrot puree - turmeric - red pesto - champagne sauce

Dessert of the day