



JEREZ  
**T22**

*The Good Taste*



A culinary proposal that pays tribute to tradition, reinterpreted through a contemporary perspective. Authentic flavors, high-quality ingredients, and a cuisine designed to evoke emotion in every detail.



*Restaurant T22*

**Opening Hours**

**Lunch 13:30h - 16:00h**  
**Dinner 20:00h - 23:00h**

**Bookings**

**+34 956 92 62 63**

  
CASA PALACIO  
MARIA LUISA  
JEREZ \*\*\*\*\*



# T22<sup>J E R E Z</sup>

Carta Primavera | Verano 2026

## *Starters*

- **Santoña Cantabrian Anchovies (Unit)**  
with Sheep's Butter and Brioche ..... 7,00€/unit
- **Acorn-fed Iberian Ham (80 g)**  
with Traditional Tomato Bread ..... 30,00€
- **Selection of Artisanal Payoyo Cheeses** ..... 20,00€
- **“Don Ramón” White Shrimp Salad** ..... 19,00€
- **Grilled Confit Artichoke (Unit)**  
with Cured Egg Yolk and Foie Gras Shavings ..... 5,50€/ud.
- **Caramelised Green Zucchini Ravioli**  
filled with Blue Cheese, Pear, and Walnuts ..... 18,00€
- **Chilled Avocado Soup**  
with lightly Seared Scallop and Lime Sorbet ..... 12,00€
- **Mixed Baby Greens**  
with Smoked Sardines and Fig Vinaigrette ..... 15,50€
- **House-style Sea Bass Ceviche**  
with Grilled Avocado ..... 23,00€
- **White Shrimp Tartare**  
with Clarified Tomato Water and Fresh Basil ..... 22,00€
- **Dry-aged Picanha Carpaccio with Yuzu Emulsion**  
Chives, and Aged Parmesan ..... 22,00€
- **Steak Tartare (Maitre D'hôtel Style)**  
with Mustard Ice Cream and Sun-dried Tomato  
in Extra Virgin Olive Oil ..... 25,00€
- **Bucatini with Ricotta Cream and Salmon**  
Pink Peppercorns, and Lemon Zest ..... 25,00€
- **Dry rice with Iberian Pork (minimum 2 people)**  
Iberian ham, and Fried Pepper ..... 28,00€ p/p

VAT Included

*An allergen menu is available upon request*

## *Fish*

- **Chargrilled Squid**  
with Quinoa Tabbouleh and Seasonal Fruit ..... 28,00€
- **Sea Bass Supreme**  
over Beetroot “Quinotto” ..... 20,00€
- **Confit Cod with Green Curry**  
and Seasonal Vegetables ..... 32,00€
- **Grilled Tarantelo Tuna Loin with Spiced Jus**  
Roasted Tomato, and Toasted Bread ..... 30,00€
- **Almadraba Bluefin Tuna Rib Steak “Gadira”**  
(500 g) (minimum 2 people) ..... 45,00€ p/p

## *Meat*

- **Carved Beef Tenderloin**  
with Roasted Cauliflower Purée ..... 28,00€
- **Beef Striploin (350 g)**  
with Padrón Peppers and Hand-cut Fries ..... 33,00€
- **Iberian Pork Lingot**  
with Pineapple Chimichurri and a Shallot Bonbon ... 28,00€
- **Free-range Chicken Satay Cannelloni** ..... 19,00€
- **Grilled Lamb Sweetbreads**  
with Roasted Garlic Cream and Miso ..... 28,00€

## *Desserts*

- **“M<sup>a</sup> Luisa” Crème Caramel**  
with Kataifi Pastry and Sicilian Pistachio Ice Cream.... 9,00€
- **Apple Tartlet Glazed with Toffee**  
Served with Roasted Apple Ice Cream ..... 9,00€
- **Citrus Essence** ..... 9,00€
- **Artisan Chocolate Ice Cream with a Liquid Centre**  
and Popcorn Sponge ..... 10,00€
- **Warm Homemade Cheesecake**  
with Apricot Ice Cream ..... 8,00€

VAT Included

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