JEREZ

T22

The Good Taste



AUTUMN - WINTER MENU

2026 - 2027

A culinary experience where the richness of tradition is reinterpreted with a contemporary sensibility. Drawing on high-quality, locally sourced ingredients and a constant quest for authentic flavors, we present a collection of seasonal dishes that delight with every bite.

Opening Hours
Lunch 13:30h -16:00h
Dinner 20:00h - 23:00h

Bookings
+34 956 92 62 63



CASA PALACIO
MARIA LUISA
JEREZ ★★★★★ GL

JEREZ T22 El Buen Gusto

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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** ..... **26,00€**

- **Pickled partridge pâté**
with candied kumquats ..... **12,00€**

- **White shrimp tartare**
with tomato water and basil ..... **20,00€**

- **Marinated venison tenderloin carpaccio**
with chestnut foam and payoyo cheese shavings ..... **22,00€**

- **"Maître d'hôtel" steak tartar with mustard ice cream**
and EVOO sun-dried tomatoes ..... **25,00€**

- **Slow-cooked candied leek**
with romesco sauce and toasted nuts crumble ..... **14,00€**

- **Candied and seared artichoke flower**
with cured egg yolk and foie shavings ..... **6,00 €/unit**

- **Caramelized green zucchini ravioli**
with blue cheese, pear, and walnuts ..... **18,00€**

Pasta and Rice Dishes

- **Bucatini with Iberian pork cheek ragout**
and payoyo cheese foam ..... **16,00€**

- **Tagliatelle al limone**
with red shrimps and trout roe ..... **24,00€**

- **Creamy mushroom and truffle rice** ..... **25,00€**

VAT Included

An allergen menu is available upon request

Fish

- **Meagre loin with Asian beurre blanc**
and sautéed vegetables ..... **20,00€**

- **Confit cod with green curry**
and seasonal vegetables ..... **30,00€**

- **Grilled squid with beef gravy**
and sautéed mushrooms ..... **29,00€**

- **Grilled tarantelo with spiced sauce**
served with roasted tomato and tomato rock ..... **31,00€**

- **Gadira Red Tuna Loin Steak (Almadraba-Caught)**
(500 g) (For two people) ..... **45,00€ p/p**

Meat

- **Duck magret with miso-roasted sweet potato cream**
and fig chutney ..... **18,00€**

- **Iberian presa ingot**
with flamed pineapple chimichurri, shallot bonbon, and celeriac cream ..... **25,00€**

- **Grilled lamb chops**
with parsnip purée and pickled mushrooms ..... **24,00€**

- **Beef tenderloin with Café de Paris crust**
with Robuchon purée and demi-glace ..... **29,00€**

- **Beef strip loin (500 g)**
with Padrón peppers and hand-cut french fries
(For two people) ..... **30,00€ p/p**

Desserts

- **Coconut milk rice pudding, citrus foam clouds,**
and caramelized sesame seeds ..... **7,00€**

- **María Luisa flan with kataifi pastry**
and Sicilian pistachio ice cream ..... **9,00€**

- **Apple tartlet with toffee**
and tonka bean ice cream ..... **9,00€**

- **Caramelized Spanish-Style French toast**
with chocolate soup and rum raisin ice cream ..... **7,00€**

- **Warm homemade mini cheesecake with honey**
and thyme ice cream ..... **6,00€**

VAT Included

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