

edad moderna

FIN DE CICLO

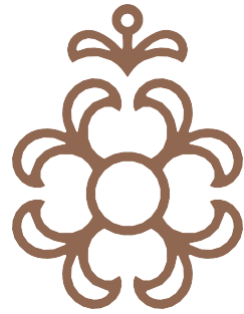
S.XVII

Novena temporada { 2024 - 2025



As is tradition in this house, Noor will offer three menu options to its clientele, who will find it easy to identify them with terms that refer to the relevant events that characterized the eighteenth century, a period that the kitchens of chef Paco Morales and Paola Gualandi will use this season.

TANWER



The ILLUSTRATION of the eighteenth century was the prelude to the substantial transformations that occidental society would experience, initiated with the Declaration of Independence of the Thirteen United States of America in 1776, to take place in Europe a few years later with the French Revolution of 1789. Andalusian wisdom, which had also penetrated into France, impregnated at this epoch the renaissance of French cuisine, which was already considered the highest category on the continent.

THAWRA

The political REVOLUTION, which took place throughout the century and made possible the adaptation of society to the future Industrial Age, with the rise to power of the bourgeois class - and their culinary tastes - developed in parallel in the kitchen. On the solid foundation of Andalusian culinary culture, Andalusian cuisine received the powerful influences of French culture, in which it would undoubtedly find the ingredients on which to base its own turn to the robust identity that is summed up in today's cuisine.

TAQADUM

PROGRESS was the inherent outcome of the political revolution itself, in which the fundamental changes that inaugurated the coming to power of bourgeois society in the occidental world were generated. The ascending social forces of the century gradually adopted the gastronomic tastes of those who were to be overthrown at the end of the century, giving rise to the modern cuisine of the 19th century, which in Andalusia would reach virtuosity in the following centuries.



PACO
MORALES

PAOLA
GUALANDI



POMEGRANATE dressing

TURMERIC BREAD, KALAMATA mayonnaise and cured DEER

Fried Bun with "OLLA PODRIDA"

OVERSEAS COD pie

PUCHERO ROYAL, egg yolk, BOTTARGA, CAVIAR and mint leaf

White SESAME KARIM with its ice cream, green apple and DESERT CAVIAR

DURUM WHEAT PASTA, smoked Butter, VEGETABLES broth BRANDY with BRANDY and SQUID

GRILLED SEABASS with pickled of ROSES, burnt LEMON and VERDINA BEANS

Roasted LAMB SHOULDER, WAGYU A5 with different ages of the te and stewed CASHEWS

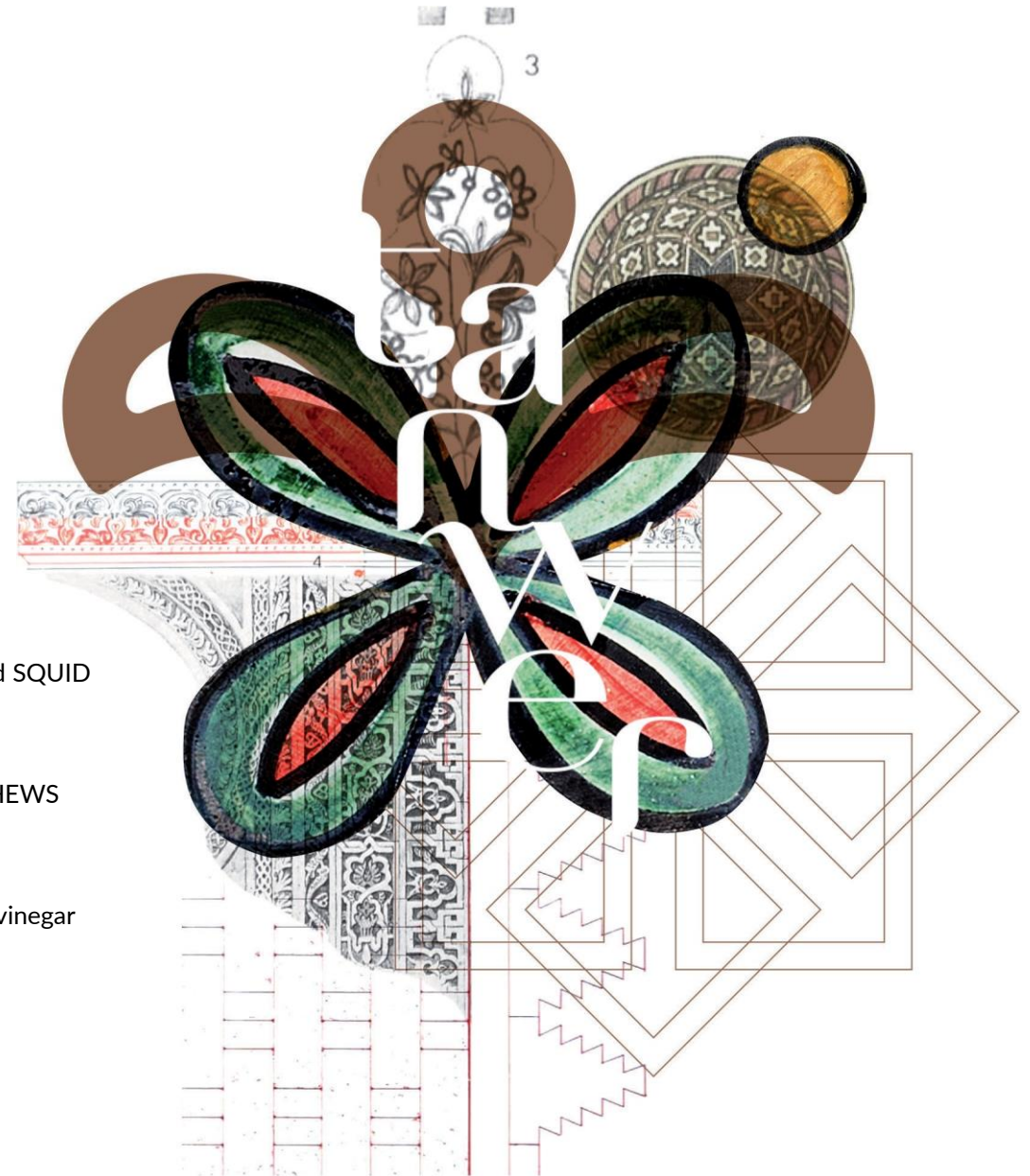
PINEAPPLE sorbet, unctuous of ANISEED, BUCKWHEAT, MASCARPONE and SHERRY vinegar

CAROB Tart

170 €

(VAT INCLUDED)

You can choose WINE PAIRING / 80 € (VAT INCLUDED)



We recommend to try to be sustainable, the anticipation of the choice of the tasting menu. It is a small gesture that will help us to ensure the proper handling of the product and, consequently, the environment. * The menu may undergo some changes due to the temporary nature of the



POMEGRANATE dressing

TURMERIC BREAD, KALAMATA mayonnaise and cured DEER

Fried Bun with "OLLA PODRIDA"

OVERSEAS COD pie

PUCHERO ROYAL, egg yolk, BOTTARGA, CAVIAR and mint leaf

GRAPEFRUIT gele, PICKLED, SHRIMP and blue CHEESE snow

MACERATED OYSTER in sauté SPINACH, dates and pine nuts

White SESAME KARIM with its ice cream, green apple and DESERT CAVIAR

TUNA BELLY with its onion stew, PISTACHIO and green PEPPER

DURUM WHEAT PASTA, smoked Butter, VEGETABLES broth with BRANDY and SQUID

GRILLED SEABASS with pickled of ROSES, burnt LEMON and VERDINA BEANS

Roasted LAMB SHOULDER, WAGYU A5 with different ages of the te and stewed CASHEWS

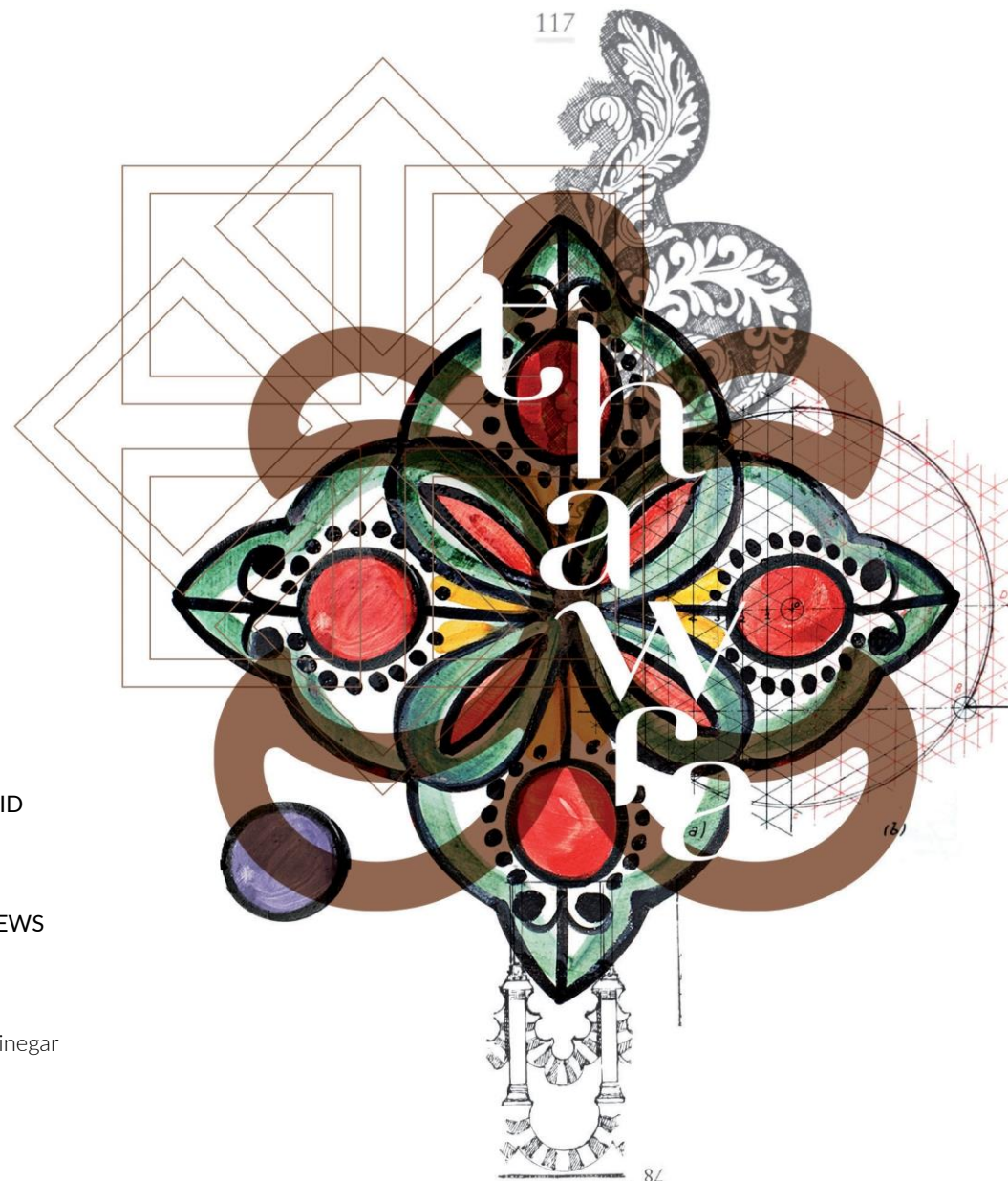
PINEAPPLE sorbet, unctuous of ANISEED, BUCKWHEAT, MASCARPONE and SHERRY vinegar

CAROB Tart

195 €

(VAT INCLUDED)

You can choose WINE PAIRING / 95 € (VAT INCLUDED)





taqadum

POMEGRANATE dressing

TURMERIC BREAD, KALAMATA mayonnaise and cured DEER

Fried Bun with "OLLA PODRIDA"

OVERSEAS COD pie

Red PRAWN, RAZOR SHELL, SNAIL with Moroccan lemon and pickled ALMOND

PUCHERO ROYAL, egg yolk, BOTTARGA, CAVIAR and mint leaf

GRAPEFRUIT gele, PICKLED, SHRIMP and blue CHEESE snow

MACERATED OYSTER in sauté SPINACH, dates and pine nuts

White SESAME KARIM with its ice cream, green apple and DESERT CAVIAR

TUNA BELLY with its onion stew, PISTACHIO and green PEPPER

Warm SALAD of cured PIGEON in tomato, cumin and TOMATO sauce

DURUM WHEAT PASTA, smoked Butter, VEGETABLES broth with BRANDY and SQUID

MUDEJAR DUCK FOIE, PEAR and CITRUS stock

GRILLED SEABASS with pickled of ROSES, burnt LEMON and VERDINA BEANS

Roasted LAMB SHOULDER, WAGYU A5 with different ages of the te and stewed CASHEWS

GOAT CHEESE, roasted aubergine, 25 years P.X vinegar and iberic BACON with CAVIAR

PINEAPPLE sorbet, unctuous of ANISEED, BUCKWHEAT, MASCARPONE and SHERRY vinegar

CAROB Tart

285 €

(VAT INCLUDED)

You can choose WINE PAIRING / 135 € (VAT INCLUDED)

212



265

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#EatingHistory

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PACO 
MORALES


PAOLO GUAIARDI