

CLASSICS MENU

IN THREE ACTS

CEBO Madrid - Javier Sanz y Juan Sahuquillo
Estrella Michelin 2025

Anchovy from Santoña – *Three versions*

Guinea fowl– *Tuber Melanosporum*

Acorn-feed pork – *Cañitas' croquette*

Blunt tomato – *Goat dairy*

Dive razor clam – *Marsh frost*

Smooth clam – *Galician shrimp*

Smoked sturgeon – *Oscietra Caviar*

Line-caught squid – *Iberian rancid*

Alfonsino fish – *Spinach bulb*

Caneton duckling – *Pyrenean morel*

Wild strawberry – *Madagascar vanilla*

Cocoa of origin – *Valencian tigernut*

National nuts – *Classic pastry*

+ Bread selection

**Available only during lunch service on Tuesdays, Wednesdays, and Thursdays.*

160€ (VAT included)

** The menu is subject to changes due to product seasonality.*

SEASON MENU

IN THREE ACTS

CEBO Madrid - Javier Sanz y Juan Sahuquillo
Estrella Michelin 2025

Anchovy from Santoña - *Three versions*

Guinea fowl- *Tuber Melanosporum*

Acorn-feed pork - *Cañitas' croquette*

Blunt Tomato - *Goat dairy*

Diving razor clam - *Marsh frost*

Smooth clam - *Galician shrimp*

Smoked sturgeon - *Oscietra Caviar*

Button champignon - *Toasted butter*

Teardrop pea- *Hake cheek kokotxas*

Line-caught squid - *Iberian rancid*

Red shrimp from Palamós - *Orza vase butter*

Alfonsino fish - *Spinach bulb*

Malague cabrito goat - *Aged rice*

Caneton duckling - *Pyrenean morel*

Wild strawberry - *Madagascar vanilla*

Cocoa of origin - *Valencian tigernut*

National nuts - *Classic pastry*

+ Bread selection

220€ (VAT included)

** The menu is subject to changes due to product seasonality.*