

APONIENTE · MARISMA

Important information before confirming your reservation

Aponiente · Marisma takes place in a living, real ecosystem.

The marsh is a natural environment in which the life and transformation of the beings that inhabit it coexist inseparably.

During the experience, diners can witness living products from the environment and some of the natural processes that form part of their cycle, always approached with respect and consistency with the gastronomic and ethical discourse of Aponiente.

The Aponiente · Marisma experience is designed as a gastronomic journey in dialogue with nature, integrating when conditions permit an outdoor walk through the marshlands.

The marshlands are a living, changing and uncontrollable ecosystem. Factors such as wind, temperature, humidity, the presence of insects, tides or other natural conditions may, at certain times, prevent the outdoor part of the experience from taking place.

For this reason, we cannot guarantee that the experience will take place outdoors.

When conditions do not allow it, the experience will take place entirely indoors, maintaining the same gastronomic, conceptual and creative discourse.

The cancellation of the outdoor part is part of the very nature of the Aponiente · Marisma project and does not constitute an incident or give rise to any claims.

Tasting menu: 400€
NoLo pairing: 180€
Albariza pairing: 210€
Diatoms pairing: 330€

* Price per person, VAT included

Albariza Wine Pairing:

A journey through the Albariza soils of the Marco de Jerez region, exploring **different fermentation styles and the area's native** grapes varieties in white, rosé, red and fortified wines.

Diatomeas Pairing:

A journey through the limestone, silica and quartz of the Old and New Worlds, without losing the saltiness in our wines – a unique exploration of lands where the sea once was.

NoLo Pairing:

A place for the traveller where alcohol does not mean giving up a liquid experience; here we can enjoy wines, de-alcoholised spirits and kefir drinks crafted by the sommelier team using key ingredients to enhance the menu.