

DESSA

Deessa is the cornerstone of my project for Mandarin Oriental Ritz, Madrid. Here, we offer some of the most celebrated dishes of my professional career, which led to me achieving three Michelin stars, as well as other wonderful dishes created together with the cuisine's team of the universe.

We have aimed to design a menu full of beauty, sensuality and aromas, where the star of the show is the product and its seasonality. One of our core values is working with local producers, who help us get as close to excellence as possible.

The narrative at Deessa is a tale of sea and land—a gastronomic story with a beginning and perhaps an end. We hope that when you have finished, you will be eager to learn more.

This is without doubt the most ambitious, seductive and coveted space at Mandarin Oriental Ritz, Madrid. It is where magic happens, where anything is possible and dreams come true, including those of myself and my team: we wish simply to cook for you and fulfil your culinary fantasies.

Welcome to our most singular realm.
Welcome to Deessa.

QUIQUE DACOSTA

Please let your waiter know if you have any allergies or require information on the ingredients used in our dishes.

The raw fish that is used in our dishes is previously frozen, as established by the current legislation for the prevention of anisakis (R.D. 1420/2006)

Please note that this menu is subject to changes.





MENU "CHRONOS" DEESSA-QUIQUE DACOSTA
THE GOD OF TIME

Select from the menu the dishes I propose to create your experience.
Chronos is the god of time, the one that eludes capture.

A day has 24 hours, and this has been true since time immemorial. It will continue to be so, even as the day rushes us, as life evolves, progresses, and nearly overtakes us...

Even if you don't have much time to dine today, we hope that your time with us, when you choose this menu, will be as beautiful, hedonistic, and enjoyable as the complete experience that Deessa offers through my Historic and Contemporary QD Ritz menus.

The DNA of Deessa also resides in this menu.

Now we face the challenging choice of deciding. Not because of what you select, but because of what you must leave behind...

CHOOSE YOUR FIRST ACT :

Saffron "Fideuá". *
Cold beetroot and dill soup, kéfir ice-cream and salmon. *
Crème brûlée with roasted onions and toasted pork chops,
and seasonal mushrooms. *

CHOOSE YOUR SECOND ACT :

"Albufera" rice with marbled oyster and pesto seaweeds. **
Turbot in sherry-sauce. **
Galician red mullet served with its icing, saffron and twelve-month
galmesano cheese emulsión. **

CHOOSE YOUR THRID ACT :

Mellow "Albufera" rice with meat and red peppers roasted in a wood-fire oven. ***
Lamb and bull royal. ***
Roasted veal sweetbread and truffle. ***

CHOOSE YOUR FOURTH ACT :

Citrus sorbet Todoli & QD. ****
Golden lemon crystal in sabayon, peels, and citrus albedo. ****
The Mediterranean Pine. ****
Chocolate and hazelnut gianduja. ****

120€
Beverages not included





WINE PAIRINGS

The team of sommeliers at Deessa, under the supervision of their Head Sommelier, has crafted three liquid harmonies to complete the circle of the gastronomic experience through meticulous tastings and pairings to find the perfect harmony.

150€

Silver wine pairing

250€

Gold wine pairing

250€

Spanish wine pairing

550€

Grand wineries pairing

Please note this menu is subject to change.