

Seville

- Sobretablas (michelin bib gourmand)
 - 70 euro 8 course tasting menu with 40 euro wine pairing
 - Fava beans with yolk and broth (very good)
 - Spinach and potato samosa (outstanding)
 - Artichokes with ham foam (so-so)
 - Seafood stew with aji amarillo gnocchi (outstanding)
 - Bass with pumpkin (so-so)
 - Roasted pork with pear (great)
 - Braised lamb with wild mushrooms (great)
 - Pear sorbet with blue cheese (so-so)
 - Chocolate bon-bon with white chocolate cream (outstanding)
 - Wine pairings were outrageously good -- well worth 40 euro
 - Excellent sourdough bread (best we had on the trip)
 - Very pleasant atmosphere, but slightly understaffed (sometimes had to wait a long time for the wine pours that went with each dish)
 - Overall: our most expensive meal, but I felt it was worth it and I would go again.
- Palo Cortao
 - Very affordable modern takes on tapas from different regions (had a catalan feel)
 - Sweet potato gnocchi with almond truffle sauce (outstanding -- so good we ordered a second)
 - Tomato stuffed with tuna pate (fun innovative appetizer)
 - Zucchini carpaccio (very good)
 - Cod balls on top of yolk topped with caviar (outstanding)
 - Lobster rice (so-so)
 - Marinated mackerel with romesco (outstanding)
 - Calcots scallions with romesco (good)
 - Partridge pate (good)
 - Sweet potato with beets and blue cheese (so-so)
 - Tarte tatin (good)
 - Chocolate cake (good)
 - Cheese cake (so-so)
 - Amazing service
 - Overall: our favorite meal in Seville (we went twice) -- would definitely go back
- Az-zaid
 - Michelin bib gourmand
 - Unremarkable food with a lot of presentation effort. Almost everything needed acidity.
 - Almond soup with mango balls, caramel, red wine jelly (ok)
 - Foie gras (ok)
 - Oxtail sandwich (good -- two little crepes with oxtail puree)
 - Mushrooms stuffed cannelloni (bad -- too much white pepper, gooey filling and sauce, overcooked pasta)

- Octopus with egg and cream sauce (ok -- octopus texture not bad, but too much creamy heavy stuff drowning it)
- Lamb with cous-sous (good -- great flavor and texture, just needed acidity)
- Lemon sorbet (ok)
- Banana pot with soil (bad)
- Overall: not a single excellent dish. I don't know how it got a bib gourmand
- La Cayetana
 - Terrible - tough octopus, yucky croquetas, mushy cannelloni
- Meson Los Gallegos
 - Terrible (tough oversalted octopus, over dried inedible tortilla)

Ronda

- Tragata
 - Tapas bar of a michelin 2 star that's reasonably priced, but hard to get a res
 - Salmon kimchi crudo (ok)
 - Tuna kimchi taco (good)
 - Smoked sardine with sheep butter on toast (outstanding)
 - Tomato salad (bad - not ripe tomatoes)
 - White asparagus (bad - mushy, doused with mayo)
 - Tortilla with tuna tartar (bad - oversalted tuna, bad tortilla texture -- couldn't even finish)
 - Burger (good - flavor and doneness on point, but a bit dense)
 - Flan (outstanding -- phenomenal texture and nicely burnt caramel)
 - Chocolate cake (good)
 - Overall: very inconsistent
- Bar Flamenka
 - Very casual (we walked in because it was close to our apartment)
 - Mushroom croquettes (very good -- the only croquettes we actually liked in Spain)
 - Fried eggplant with fried goat cheese (good, but a tad heavy)
 - Oxtail with fries (good)
 - Pork cheeks with fries (good)
 - Two shrimp dishes that we tried were bad
 - We went twice to get take out. Great service and good food given how terrible average food can be around here.
 - Overall: go if it's convenient, but don't go out of your way.
- Alba
 - Churros and coffee (pretty good)

Puente Genil

- Alma Ezequiel Montilla
 - Michelin bib gourmand
 - Beautiful interior inspired by arabic architecture
 - Simple, but exceptionally tasty (except for desserts)
 - Huge cod and shrimp ball with lemon sauce (outstanding)

- Sole meunière (outstanding)
- Bastilla (fillo pie with chicken and nuts) (very good)
- Balsamic strawberries with whipped cream (good)
- Carrot cake and white chocolate napoleon (not good)
- Overall: wonderful and affordable -- would definitely go again, but would skip dessert

Cordoba

- Terra Olea
 - Michelin bib gourmand
 - Excellent service (made Sasha pasta with butter) and affordable
 - 14 course (bite) menu, with not a single great dish
 - Lots of focus on contemporary saucing and presentation, but nothing tasted great, except for bread, which was excellent
- Puertochico
 - Whole branzino with mussels, shrimp, potatoes (outstanding -- the best fish dish of the trip)
 - Grilled Octopus with potatoes and salsa verde (not bad -- relatively tender, but not perfect, somewhat dry under seasoned potatoes)
 - Black rice with shrimp and squid (so-so)
 - Overall: overcharged us on a few items, but we'd be happy to return for the fish dish.
- Horno de Tradición
 - Bakery where terra olea gets their bread. We had high hopes for their croissants, but they were mediocre.