

## Cold starters

Semi-cured salmon with grapefruit and citrus 15,75€  
Red tuna tartare and herring caviar 16,75€  
Raw sea bass "Tiradito", chilli pepper and "leche de tigre" 16,75€  
Marine foie gras, ponzu sauce and daikon turnip 14,50€  
Red tuna sashimi, yakitori and sesame 16,75€  
Duck foie gras, mango and vanilla oil 16,75€

## Warm starters

Dumplings, filled with pork and apple 14,75€  
Langoustine in tempura with curry mayonnaise 15,90€  
Grilled octopus with smoked parmentier and red paprika 15,75€  
Scampi creamy rice and his carpaccio 15,75€

## Fish

Red tuna tataki, meat broth and noodles 19,90€  
Scallops, iberian pork, pea cream and violet potato 18,75€  
Bilbao-style sea bass with potato slices 17,75€  
Turbot, crystallised leek, romesco sauce and vegetables 19,75€

## Meat

"Angus" steak tartare 18,75€  
Beef "Tagliatta" with virgin olive oil and maldon salt 18,75€  
Duck magret, port reduction and baked pear 17,75€  
Lamb sweetbread, iberian ham, artichokes and tubers 17,75€  
Stewed flesh of the jaw's pork, vegetables and parsnip 17,75€

## Cheese board

Selection of 5 cheeses 12,90€

## Sweet temptations

Yuzu mochi, rosemary ice cream and apple crumble 7,90€  
Hazelnut coulant and vanilla ice cream 8,75€  
"Conguito" 7,90€  
Fresh cheese, orange, chocolate and raspberry 7,90€  
Ice cream sequence 7,90€

Ask for information about sweet wines for dessert.

*\*Please note us if you have allergies or intolerances.*

*We can offer other options to choose in the menu.*

## Gourmet menu

(Served for the whole table)

### MENU

Crunchy cassava and "Espinaler" sauce  
Mussel in its broth

Semi-cured salmon with grapefruit and citrus  
Red tuna sashimi, yakitori and sesame  
Marine foie gras, ponzu sauce and daikon turnip  
Langoustine in tempura with curry mayonnaise  
Dumplings, filled with pork and apple  
Scallops, iberian pork, pea cream and violet potato  
Duck magret, port reduction and baked pear  
Yuzu mochi, rosemary ice cream and apple crumble  
"Conguito"  
Petit Fours

Price of menu : 59,90€

We can offer you the WINE PAIRING. Price 27,75€

*Tasting menu will be served from 13:15h to 15:00h and from 20:15h to 22:00h*

## BY THE GLASS

White Espelt Quinze Roures – *garnatxa blanca (Empordà)* 4,50€  
White Silencis – *xarel·lo (Penedès)* 4,75€  
White Hermanos Lurton – *sauvignon blanc (Rueda)* 4,25€  
Red Figuero Roble – *tempranillo (Rib.Duero)* 4,75€  
Red Luís Cañas Criança – *tempranillo and garnatxa (Rioja)* 4,75€  
Red Etna – *nerello mascalese (Sicilia)* 4,90€  
Red Finca Espolla – *monastrell and syrah (Empordà)* 4,90€  
Cava Massana Ràfols Brut Nature – *(Penedès)* 5,50€  
Cava Raventós i Blanc Rosat de Nit – *(Penedès)* 5,75€

Artisan bread 1,75€  
Price includes 10% VAT