

Raw, cured and semi-cured

Caviar Malossol (Riu Amur) 30gr 59,90€
Thai style Galician razor clam 16,90€
Semi-cured salmon, soya and lime emulsion 14,75€
Red tuna "bluefin" tartar 16,75€
Red tuna sashimi, yakitori and sesame 16,75€
Raw sea bass ceviche, bell pepper and "leche de tigre" 16,75€
Duck foie gras, mango and vanilla oil 16,75€

Warm starters

Langoustine in tempura with curry mayonnaise 15,90€
Cod pudding, sweet onion, garlic and black olives 15,75€
Dumplings, filled with pork and apple 14,75€
Mushroom creamy rice and truffled Gouda 17,75€
Grilled octopus with smoked parmentier and red paprika 17,50€

Sea

Red tuna tataki, noodles and Japanese stew 19,90€
Scallops, Iberian pork, pea cream and violet potato 18,75€
Sea bass with potato slices and Asian vinaigrette 17,90€
Cod, romesco dashi and vegetables 20,75€

Meats

Steak tartar 18,90€
Iberian pork filled, lacquered and sweet potato cream 16,75€
Beef "Tagliatta" 18,75€
Lamb shoulder tajine and Moroccan flavours 22,75€
Duck magret, black tea and lychee 16,75€
Nebraska Angus beef 400gr aprox (2 p.) 24,00€ (p/p)

Cheeses

Selection of 5 cheeses 12,90€

Sweet temptations

Peanut creamy, chocolate and cocoa ice cream 7,90€
Vanilla creme brulee and mandarin ice cream 7,90€
Pina colada, coconut cream and ginger slush 7,90€
Pear tatin and yogurt ice cream 8,75€
Yuzu mochi, rosemary ice cream and apple crumble 7,90€

Gourmet menu

(Served for the whole table)

MENÚ

Appetizers

Semi-cured salmon, soya and lime emulsion
Yogurt foie gras with Muscat jelly and crunchy corn
Thai style Galician razor clam
Langoustine in tempura with curry mayonnaise
Dumplings, filled with pork and apple
Red tuna tataki, noodles and Japanese stew
Duck magret, black tea and lychee
Yuzu, rosemary and green apple
Peanut creamy, chocolate and cocoa ice cream
Petits 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 Quinze rouses – *garnatxa blanca (Empordà)* 4,50€
White Perplejo – *verdejo (Rueda)* 3,90€
White Captura de luz – *albariño (Rías Baixas)* 4,50€
Red Finca Espolla – *monastrell i syrah (Empordà)* 4,90€
Red Sileo – *garnatxa, samsó (Montsant)* 4,75€
Red Paco García – *tempranillo, garnatxa negra (Rioja)* 4,90€
Red Ònra – *garnatxa negra, cab.sauv.(Costers del Segre)* 4,90€
Cava Massana Ràfols Brut Nature – *(Penedès)* 5,75€
Cava Raventós i Blanc Rosat de Nit – *(Penedès)* 5,75€

Artisan bread 1,75€

Price includes 10% VAT

*Please note us if you have allergies or intolerances.

We can offer other options to choose in the menu.