

CHEF'S SPECIALS

Burrata finished with Sage Pesto

Classic Burrata stuffed with tomato in smoked oil and grilled Thai Pancetta, finished with Sage Pesto. 19€

Peruvian-Thai Crocker Ceviche

Croaker supreme cured for 10 minutes in citrus juices and salt, with its classic garnish and kaffir lime foam. 20€

Tempura Uramaki, with cream cheese, foie and caramelized eel

Tempura fried Uramaki cooked in Kombu seaweed and sake, dressed with chinkiang vinegar, filled with cream cheese and flambéed foie gras and caramelized eel, finished with pine nuts and eucalyptus mayonnaise. 20€

Mi-cuit in a tomato veil

Foie macerated in sherry wine, covered with tomato veil, over aromatic dried tomato crumbs with red fruits cream. 21€

Sardine tartar:

Smoked sardine tartar with essence of soil, hazelnut sablée and toasted pine nuts mayonnaise. 22€

Mini brioche filled with sweet and sour Galician beef:

Artisan brioche filled with Beijing style beef stew and foie p^oel^e with pistachio powder, glazed with a smoked mayonnaise of Garam Masala and Asturian blue cheese. 13€

Taco Gobernador with Prime Cod by Perelló 1898, served with Korean kimchi

Cod supreme in smoked chili tempura, covered on Clamato mayonnaise and homemade Korean Kimchi. 11€

Boraz style Mexican Birria

Beef tail, slowly cooked on 'Santo Infierno' Mezcal, topped with its own juice and smoked foie. 26€

Tender veel on coconut and Kaffir lime demi-glace, with celeriac cream and Foie poêlé

Slowly cooked tender Veel, on a coconut and Kaffir lime demi-glace sauce, finished with grilled celeriac cream. 21€

Beef tenderloin:

Grilled beef tenderloin from Girona, with potato Parmentier, truffle demi-glace and grated Foie gras. 27€

Steamed Prime Cod by Perelló 1989

Steamed Prime Cod supreme, served with classic Hollandaise sauce and mini vegetables garden. 21€

Chocolate textures:

Chocolate and orange sponge, almond dough chocolate biscuit, white chocolate and Sriracha treat, dark chocolate ganache, Boraz style hazelnut garrapiñada, banana and rum soup. 9€

'Mel i mató' (Typical Catalan preparation of honey and soft fresh cheese)

Mató covered with Italian merengue, truffled honey, pine nuts and pistachio toasted with cardamom and anise star. Finished with passion fruit coulis. 9€

Cardamom and pistachio Biscuit:

Almond dough and cardamom biscuit, topped with white chocolate and pistachio ganache. 9€