

TASTING MENU

[To begin]

Veggie tartar and seaweed with parmesan veil

Smoked seasonal vegetables tartar with corean vinaigrette, covered with a parmesan cheese veil, finished with olive oil and guindilla (chili peppers) caviar.

[First course]

Grilled Onion cream soup with cured egg yolk

Grilled onion cream soup with crunchy bread sphere filled with cheese and quince, finished with egg yolk cured for 10 minutes in Yakiniku sauce.

[Second course]

Glazed Thai eggplant with veggie demi-glace

Thai eggplant glazed on seasonal mushrooms yellow miso and veggie demi-glace sauce, finished with wheat sautéed on toasted butter.

[Desserts]

Chestnuts and orange Siphon Fritter

Siphon fritter filled with chestnuts cream, served with orange in different textures.

Autumn at Boraz

Rosemary and pine "cuajada" with dried fruits and chestnuts dirt, served with sweet and sour sweet potato, finished with truffled lavender honey.

Welcoming appetizer: Artisan bread and butter made in Boraz.
Optional wine pairing. (25€)

45€

