

TASTING MENU

[To begin]

Shrimp “Gabardina”

Shrimp cured in spiced salt, covered with its own head garlic and manzanilla sherry wine emulsion, finished with “guindilla” caviar oil.

Wagyu sashimi and toasted butter

Wagyu sashimi laquered with toasted butter, slightly grilled and finished with quail fried egg and Imperial caviar.

[Main course]

Tijuana style Beef Pepito

Fried “Mantou” filled with Girona’s beef braised for 8 hours on its own juice, orange and Mexican spices

‘Ortiguillas de Barbate’

Fried sea nettles from Barbate, with plankton marinade cream and sautéed Salicornia

Sea ray with cod gut braised in “Piparras”

Sea ray supreme braised with cod gut, black bean vines and pickled *piparras* (chili peppers), finished with tartar sauce foam.

Beef ribs with pork Crépinette

Slowly cooked beef ribs, covered with confit pork face, finished on the grill and glazed on “Café París” demi-glace sauce.

[To finish]

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. (35€)

70€