

# CHEF'S SPECIALS

## **Anchovy by Perelló 1898**

Smoked anchovy by Perelló 1898 (4u), oil in different textures, vermouth gelée, and mussel pickled in orange. 18€

## **Potato parmentier and Butifarra**

Potato parmentier topped with Butifarra, poached egg and seasonal mushrooms, finished with white truffle demi-glace sauce. 22€

## **Green peas from "El Maresme"**

Served with cod 'cocochoas', seasonal mushrooms sauteed with butter and truffle, poached egg and Iberian ham demi-glace sauce. 27€

## **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€

## **Thai eggplant with bone marrow**

Tempura fried eggplant, covered with figs Okonomiyaki and beef bone marrow with kimchi and smoked tofu.

## **Mini brioche filled with sweet and sour Galician beef:**

Artisan brioche filled with Beijing style beef stew and foie pòelé 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€

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## **Mussels in curry Hollandaise**

Mussels covered with green curry Hollandaise sauce, grilled sea asparagus and smoked sardine from Perelló 1898. 20€

## **Duck stew cannelloni**

With smoked chili peppers and apple, finished with a 'mole poblano' and 'huitlacoche' bechamel sauce. 23€

## **Beef tenderloin:**

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

## **Tuna tataki in consomé**

Out of its own spine, based on 'Htipiti'. 25€

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## **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€

## **Peanuts and pistachio 'Baklava'**

With roses cream soup and organic lavender honey. 7€

*Melanosporum black truffle supplement. 10€*