

TASTING MENU

[To begin]

Grilled tomato

Confit in a chamomile, lemon and black garlic infusion, served with burrata on tarragon pesto and grilled palm heart gel.

[First course]

Green beans from “El Maresme”

Stir fried with ‘butifarra’ duxel sauce, served on a grilled onion and garlic demi-glace sauce, topped with Iberian ham bone foam.

[Second course]

To choose:

Tuna tataki in consommé

Out of its own spine, based on ‘Htipiti’.

Duck stew cannelloni

With smoked chili peppers and apple, finished with a ‘mole poblano’ and ‘huitlacoche’ bechamel sauce.

[To finish]

Cheeses and quince

With wine glaze, cinnamon and Imperial caviar.

Peanuts and pistachio ‘Baklava’

With roses cream soup and organic lavender honey.

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

48€