

# TASTING MENU

## [ To begin ]

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### **Grilled tomato**

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

### **Salmon sashimi cured 24 hours**

In salt and citrus sugar, served on eggplant dashi broth and finished with baba ganush and 'piparra' ice cream.

## [ First course ]

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### **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.

### **Artichoke coulant**

With cod 'cococho' on truffle 'pilpil' and saffron 'allioli'.

## [ Second course ]

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### **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 ]

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### **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. (35€)

**70€**