

CHEF'S SPECIALS

"Amélie" Oyster

Dressed with Thai style 'leche de tigre', finished with kumquat zest. 6,50€ /unit.

Anchovy by Perelló 1898 (4 u.)

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

Lychee Ajoblanco

Served with a grape in rosemary syrup, red sea bream sashimi and imperial caviar, over snow pea in fried garlic vinaigrette. 16€

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 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€

Seasonal Morel mushrooms

Morel mushrooms cooked in foie and white truffle cream, finished with poached free range egg. 28€

Mini brioche filled with sweet and sour Galician beef:

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

'Catalana' style Cod

Cod supreme in our homemade tomato sauce with toasted pine nuts, raisins, anise star and tamarindo. 23€

Sea bream supreme

Tempura fried and finished with saffron and kumquat bisque. 27€

Beef tenderloin

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

Guinea fowl

Slowly cooked, covered with its own juice and black garlic, over grilled corn and rosemary polenta. 25€

Deer tenderloin

Grilled deer tenderloin with Calvados and morel mushrooms demi-glace sauce, finished with truffled swede cream. 29€

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€

Rhubarb and vanilla cream Cake

Finished with flambé passion fruit meringue. 9€

Sablé tarlet

Filled with mascarpone and hazelnut cream, with coffee and dark chocolate powder, finished with olive oil caviar. 9€