

CHEF'S SPECIALS

Boraz oyster

Finished with sweet and sour *Kombu* seaweed broth, topped with Imperial caviar. 6,50€ /unit.

Grilled tomato

With fine herbs, burrata over tarragon pesto, served with grilled palmito gel. 18€

Anchovy by Perelló 1898 (4 u.)

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

Galician mussels Acapulco Ceviche

Served with flambéed avocado, pickled Shitake and sesame oil. Finished with Clamato leche de tigre. 19€

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 p^ol^e 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€

Grilled Tuna supreme

With black garlic demi-glace and sauteed salicorne. 25€

Scallops glazed in garlic and rosemary butter

Finished in the grill with Calamansin juice and celeriac cream. 25€

Beef tenderloin

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

Iberian pork tataki

Grilled and finished hoisin and peanuts demi-glace, served with tiny vegetables. 25€

Duck magret

Lacquered with lavender honey. Finished with rosemary juice and, served with wheat risotto. 26€

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€

Sablé tarlet

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

Dracula by Boraz. 9€

10% of extra charge for terrace seating.