

CHEF'S SPECIALS

Boraz style Oyster

In a Thai style *leche de tigre* with corn textures. 6,50€ /unit.



Grilled tomato

With fine herbs, burrata over tarragon pesto, served with grilled palmito gel. 15€

Anchovy by Perelló 1898 (4 u.)

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

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€



Veggie Uramaki

Rice roll cooked in *Kombu* seaweed, dressed with *Chinkiang*, filled with cream cheese *a la Napolitana* and dried tomato, finished with roasted pine nuts and eucalyptus mayonnaise. 18€

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€



Gnocchi with tarragon pesto

Set on top of a white eggplant cream, finished with confit tomato. 18€

Mini brioche filled with sweet and sour Galician beef:

Artisan brioche filled with Beijing style beef stew and foie p^oel^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€

Seasonal Mushrooms

Sautéed with green asparagus, poached egg and Iberian ham slices. 25€

Grilled Tuna supreme

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

Beef tenderloin

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



Celeriac cooked in two bakings

Glazed with rosemary and garlic butter, based on carrot curry and *kabocha* squash. 21€

Cod Supreme

Cooked in cod tripe juice, porcini and Basque chilli pepper. 26€

Slowly cooked Coquelet

With tarragon demi-glace, fried pig ear with pumpkin and spiced butter cream . 25€

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€

Pickle

In rice vinegar and dill syrup with lime and basil sorbet. 9€

Grapes with cheese taste as kiss

Manchego cheese cream with grapes macerated in port, 'Idiazabal' cheese ice cream, toasted butter sablé with caramelized popcorn and pistachio ganache. 9€

10% of extra charge for terrace seating.