

# 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<sup>o</sup>el<sup>e</sup> 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€

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## **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€

## **Scallop cooked with rosemary hazelnut butter**

With Piquillo pepper and pink pepper juice. 25€

## **Beef chop slices matured for 40 days**

Lacquered with Korean barbecue sauce and green shiso. 27€

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## **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€

## **Piña Colada made by Boraz**

Cardamom Sablé with charcoal-grilled pineapple glazed in rum, butter and coconut sugar; and coconut milk ice cream. 9€

10% of extra charge for terrace seating.