

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, olive 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€



'Mishiman' (Sandwich Designer- 2nd finalist from Spain)

Corn and butter bread stuffed with duck and porcini stew, finished with smoky clandestine sauce and Mexican macha sauce. 13€

Grilled Veal Sweetbreads

With a siphon fritter filled with smoked eggplant cream and trout roe. 16€

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€

Brined Amberjack

Coated with Chinkiang vinegar gazpachuelo, served on a base of black rice cream and parsley mayonnaise. 23€

Girona Beef Tongue

Smoked and glazed in kalbi hoisin sauce. 27€

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€

Mascarpone and Black Tea Flan

With iced matcha tea pearls. 9€

10% of extra charge for terrace seating.