

TASTING MENU 1

[To begin]

Green Shiso Leaf

Filled with rice and smoked eel from the *Delta de l'Ebre*, finished with flambéed foie and Imperial caviar.

Galician Redfish Cured in Milk Brine

With spirulina hollandaise sauce and sweet and sour pickled cucumber gelée.

[First course]

Grilled Veal Sweetbreads

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

Tteokbokki Cooked in Blue Crab Broth

With Korean Jjajang sauce and coconut milk, accompanied by seasonal mini vegetables.

[Second course]

Brined Amberjack

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

Girona Beef Tongue

Smoked and glazed in kalbi hoisin sauce.

[To finish]

'Apple de Liria' Cocktail

With green chili liqueur, smoked with orange wood and cinnamon.

Mascarpone and Black Tea Flan

With iced matcha tea pearls.

Welcoming appetizer: Artisan bread and butter made in Boraz.
Optional wine pairing. (40€)

75€

10% of extra charge for terrace seating.