

TASTING MENU 2

[To begin]

Galician Redfish Cured in Milk Brine

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

[First course]

***Tteokbokki* Cooked in Blue Crab Broth**

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

[Second course]

To choose:

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. (30€)

50€

10% of extra charge for terrace seating.