

TASTING MENU

Nube 'cloud' of Mojito

Flakes of foie gras with a *mole* sauce

Truffled pillow with pine nuts and coffee

Galician mussels with smoked piquillo pepper

Panipuri with tuna and dashi

Sea urchin 'Royale' with beluga caviar

Grilled Maitake with seasonal mushrooms and truffled parmentier

Galician Blue Lobster with a bisque sauce, parsnip and trout roe

Thai-style grouper fish with razor clam, celeriac, plankton and caviar

Kimchi cannelloni with smoked aubergine, grilled aged beef and black garlic

Lamb shoulder, mushrooms, salad of Swiss chard, roasted garlic

and "*anticuchero* false ribs"

Mediterranean freshness: Sage, Granny Smith apple sorbet with citrus fruits and yogurt

Textures of raspberry with hibiscus, ginger and Port jelly

Aromas of Madagascar: Vanilla, cocoa beans, salted caramel and macadamias

Petit fours

185€ Tasting Menu

€100 Wine Pairing Option

€60 Selection of wines

Price per person

10% VAT included

It does not include beverages

The same menu will be served to all guests at the table

The chef may change the menu as we use fresh seasonal ingredients

Jordi Cruz and The Angle team hopes you enjoy your meal

Our menu is flexible and can be adapted to guest's requirements, food allergies or intolerance