

**Tasting menu 145€**

Elderflower cloud

Bloody Mary on the rocks

On top of a coral:  
Clam with codium butter  
Iberian tuna with caviar

Gilda with frozen olives, anchovies and basque pepper

Sweet corn taco and foie gras with mole

Black Iberian pig fritter with ham and sherry consommé

Squid nigiri with eel sauce

Our skewered sardine with aioli sauce,  
black garlic charcoal bread and grilled eggplant

Scarlet shrimp bouillabaisse with aniseed and saffron

Roast market fish with fishbone smoked broth, barnacles,  
sea spaghetti and topinambur

Veal "cap i pota" rice with oysters

Our aged beef steak Wellington  
with fried capers and mushrooms

\*Strawberry, cava and passion fruit under a rose-made glass

\*Mascarpone popcorn, caramelized banana, coffee, cocoa and rum

\*It is possible to change both desserts for a selection of ripened cheeses

Petit fours

**Wine Pairing Option 85€**

10% VAT included

Price per person

Only menu available

Menu price does not include wine

The menu could be changed on the spot by the chef as we use fresh seasonal products