

TASTING MENU

Influences and contrasts

Our philosophy, the product and its temporality; Raw it´s our language; Influences and contrasts of techniques and products. We combine these elements to welcome a new season where great products return. We will take a little tour of the globe, we will seek to replicate records of flavors and textures from other cultures without forgetting ours.

Appetizer

Cod salad "Esqueixada"

Galicia

Marinated "Carneiro"
Squid with Asetra caviar
Cuttlefish with sea urchin
Baby squid with Iberian bacon

Peru

French oyster with ceviche and creole minced
Razor clams and asparagus with a panca pepper mayonnaise
Red mullet with purple corn "leche de tigre"

México

Scallop in "Aguachile"

Japón – Gran Tsukiji

Lightly roasted toro nigiri with sea urchin
Chu-toro gunkan with Baeri caviar
Toro sashimi, black loin, white tail
Eel from Ebro Delta (Kabayaki)

Barcelona

Chicken with scampi

Mountain

Mushroom carbonara with Joselito Iberian ham
Candied suckling-pig "mollete"
Andean wagyu tartar
Grilled black angus rib

Desserts

Lime, lemon, yuzu and bergamot
Pork rind tiramisu

Price per person 110 €, including VAT

Menu per complete table

Menu for groups of maximum 6 people

Menu service timetable from 13:30 to 14:30 and from 20:00 to 22:30