

# Alta Mar Menu (Gourmet)

TASTING MENU, 98 €

WINE PAIRING, 39 €

20:00 - 22:30 / No Beverages Included / Full Table.

## *Cherry*

Foie, Tomato, Vegetable Soil.

## *Gazpacho*

Spring Vegetables and Fruits.

## *Scallops*

Black Garlic, Daikon, Black Turnip.

## *Blood Sausage*

Of Wagyu, 60 ° Chicken Egg.

## *Crab*

Soft-Shell, Kimchi, Cod Roe.

## *Red Mullet*

Sea Urchin, Crests, Codium.

## *Old Cow*

Grilled. Marrow, Nira, Lychee.

## *Carrot*

Sorbet, Air, Sponge.

## *Farm Egg*

Chocolate, Mango, Lemon.

## *The Petis*

# La Torre Menu

TASTING MENU, 82 €

WINE PAIRING, 33 €

20:00 - 23:00 / No Beverages Included / Full Table.

## *Fried Niguri*

Smoked Sardine, Plankton Wasabi.

## *Foie*

Flowers, Fruits.

## *Octopus*

Miso Crumble, Smoked Potato.

## *Hake*

Its Own Pil-Pil, Plankton Crisp.

## *Beef Sirloin*

Sweet Potato, Chirivia, Pomme Granate, Season Mushrooms.

## *Red Ice*

Strawberries, Raspberries, Currants, Popcorn.

## *Tiramisu*

Mascarpone, Coffee, Cocoa.

## *The Petis*

# A la Carte

## Ham

100% Iberian Acorn. Catalan Tomato Bread. 29,95

## Foie

Flowers, Fruits, Sauternes. 24,50

## Octopus

Miso Crumble, Smoked Potato. 27,75

## Scallops

Black Garlic, Daikon, Black Turnip. 28,50

## Gambas

Barceloneta Fresh Prawns. Salt Cooked. 28,75/100gr.

## Caviar

Desietra Baeri (50 gr.). 145,00

## 60° Egg

Wagyu Blood Sausage. 26,50

## Orchard

Vegetables Over Fake Eatable Soil . 34,75

## Red Mullet

Sea Urchin, Crests, Codium. 38,75

## Hake

Its Own Pil-Pil, Plankton Crisp. 44,75

## Rice

Creamy Seafood Rice. 43,50

## Sirloin

Sweet Potato, Chirivia, Pomme Granate, Season Mushrooms. 44,50

## Old Cow

Grilled. Marrow, Nira, Lychee. 38,00

## Tartar

Beef, Quail Egg, Mustard Cream. 36,50

# Dessert

## Red Ice

*Strawberries, Raspberries, Currants, Popcorn, 13€*

## Tiramisu

*Mascarpone, Coffee, Cocoa, 14€*

## Carrot

*Sorbet, Air, Sponge, 13€*

## Farm Egg

*Chocolate, Mango, Lemon, 14€*

## Chocolate

*Three Chocolates Ingot, Sacher Base, 13€*

## Ice Cream

*Vanilla or Chocolate, Homemade, 10€*

## Cheese Assortment

*A Selection of Fine-tuned Cheeses, 18€*

*1/2 Cheese Assortment, 11€*

## Espresso Martini Cocktail

*Grey Goose, Patrón Café XO, creme de cacao, espresso coffee & simple syrup. 16€*

## Regaíco Cocktail

*Mozart Gold chocolate liqueur, Cointreau, espresso coffee, syrup & cream.*

*Finalist VI illy cocktail competition 2015. 14€*

## G & T Coffee Cocktail

*Oxley gin, tonic water, homemade licorice syrup, coffee espresso and granadine.*

*3rd position VIII illy cocktail competition 2017. 15€*

## Alexander Cocktail

*Brandy, creme de cacao & cream. 14€*

MIGDIA A LA **TORRE D'ALTA MAR**. BARCELONA.

39€ IVA INCLÓS

DE DIMARTS A DIVENDRES

DE 13:00 A 15:30 H.

CHEFS, ALBERT DOLCET & JOAN MARTINEZ

## LUNCH MENU

*Aperitiu del Xef, copa de vi, aigua i cafè inclosos*

### Foie

*Flors, Fruites, Sauternes.*

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### Pop/Pulpo/Octopus

*Crumble De Miso, Patata Fumada.*

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### Peix/Pescado/Fish

*Peix fresc recomanat del Xef.*

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### Vaca Vella/Vaca Vieja/Low Loin of Veal

*Moll de l'os, Nira, Lichi.*

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### Tiramisú

*Mascarpone, cafè, cacau.*