

RELLOTGE

APPETIZER

"GILDA" anchovy, "piparra" green chili and dry caramelized tomato

MENÚ

60°C EGG with potato foam and seasonal mushrooms

COD FISH tempura "pipil" mini roasted pepper

SORBET red fruits with crushed ice and berries

Red wine Muga Crianza D.O Rioja

White wine Crisalys D.O Penedes

Cava Raventos i blanc

Mineral water

Coffee or tea

ROMPEOLES

APPETIZER

ANCHOVIES *and parsley brunoise with jelly lime*

MENÚ

SCALLOPS *with citrus dressing, chili pepper and coriander*

CREAMY RICE *with mushrooms*

HAKE FISH *with pil pil sauce and crispy plankton*

"TIRAMISU" *mascarpone cheese, coffee, and cocoa*

Red wine Muga Crianza D.O Rioja

White wine Crisalys D.O Penedes.

Cava Raventos i blanc

Mineral water

Coffee or tea

MONTJUÏC

APPETIZER

FOIE GRAS *marinated with roast eel*

DEGUSTACIÓN

MONK FISH *marinated, seaweeds and "bimi"*

LOBSTER & PRAWN *cannelloni with seafood sauce*

RED MULLET *in its creamy sauce & leek in a green sauce*

GRILLED BEEF SIRLOIN STEAK *from Girona, With pak choi, mushrooms, and roasted tomato sauce*

INGOT CHOCOLATE *bar in three textures*

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Coffee or tea