

## Testing Menu

Apple bubbles with mojito dressing

Gilda de Mar

Bloody Mary on the rocks

Spicy salmorejo textures with droplets of bread and smoked sardine

Galician clams, plankton butter, aguachile and herb Wakame salad

Dried tomatoes with herb bread and Pecorino Romano

Whipped hazelnut butter with bread crusts

Oyster marinated in apple kombucha tea and mushroom

Paris-Basque fusion : Basque T-bone steak, green pepper, Sherry consommé,  
Café de Paris and cocktail sauces

Roman-style squid

Chinese box: grilled eel fried brioche with "all i oli" and fresh wasabi

Salt-cured red shrimp, Stingray, chargrilled romesco and nut bread with textures of  
breadcrumb "picada" and hazelnuts in fideuà stock

Figueres Onion soup with pullet egg like a traditional onion soup

Cheese Chinese bun with freeze-dried truffle and roasted and crunchy skin onion paper

"ALmadraba" tuna with roast jus and *ajoba/nco* textures

Frosted tile with fresh and dried flowers, yoghurt textures,  
crumbled biscuit and violet ice cream

Moscato di ABaC

Fleeting bitterness

Balloon with cherries, lollipops with begonia flowers and tonka beans

"Sweet Pumpkin"

225€ Tasting Menu

140€ Wine Pairing option

PRICES PER PERSON

10% VAT INCLUDED

MENUS ARE SERVED TO THE ENTIRE TABLE

**Nuestra oferta tiene la flexibilidad de adaptarse a las necesidades de nuestros  
comensales, así como a intolerancias o alergias alimentarias.**

**Jordi Cruz y su equipo les desean una muy agradable estancia.**