



**Menu 225€**

**Wine Pairing option 120€**

Pure apple waters three ways with mojito seasonings  
Melon, micro-cucumber, sponge weed and Roquefort cheese  
Tupinambur bark with celery chips, parmesan and basil lio  
Bloody Mary on the rocks  
Spicy *salmorejo* textures with droplets of bread and smoked sardine  
Oyster marinated in apple and mushroom kombucha tea  
Valencian mussels curry with samphire and fennel  
Whipped hazelnut butter with bread crusts and caviar  
“Ajo blanco” and “*gazpachuelo*” ice cream with jack mackrel  
cured in anchovy salt  
*Roman-style squid*  
Razor clam and shiitake ramen  
Chinese box: grilled eel fried brioche, fresh wasabi and smoked eel “all i oli”  
Figueres Onion soup with pullet egg  
Salt-cured red shrimp, chargrilled *romesco* bread and nut with  
textures of breadcrumb persillade and hazelnuts in *fideuà* stock  
Mediterranean pearly razorfish with spiced sauce,  
citrus mayonnaise, garlic flower and purslane  
Roast pigeon served with carrot *romesco* and *escabeche*  
Carrot tonic waters “cocktail” with Cointreau and spicy basil oil  
“Water and powder” marshmallows with vanilla and citruses  
White chocolate Fragile crate  
Frosted tile with fresh and dried flowers, yoghurt textures,  
crumbled biscuit and violet ice cream  
“Sweet Pumpkin”

**10% VAT INCLUDED THE PRIX FIXE**

**MENUS ARE SERVED TO THE ENTIRE TABLE**