



EL PETIT MENÚ

SEVERAL BITES TO START

Mimetic stone of idiazabal cheese and tender pistachio.

Baby prawns' cones.

Citrus, Eel and Almonds with form of a cold bonbons.

Cruji shiso with pickled mussels.

“La calçotada”: Spring Onion and “Romesco” sauce.

THE LEGACY

Ramon's father hand-made breads (J.M. Freixa) served with our ground pepper.
Virgin Olive Oil Variety Arbequina (“Castillo de Canena”); Mediterranean Salt and
Butter from Isigny

THE MENÚ

Perfect of artichokes, crab and fennel.

Solefish in a black dress with green pods and zucchini, seaweed suquet like a trip to Thailand.

Three roasted meats “canelonni” with mushrooms and micro vegetables.

MOMENTO DULCE

Three Spheres of: Guanaja Chocolate with coffee, milk liqueur and gianduja

“Buñuelo” fill with hazelnut

Toffee, Chocolate, Vanilla

Bonbons of Chocolate

Available from Tuesday to Friday (not holidays) in lunch service. Max. 6 people.

Price por pax: 62 euros

Includes Water Service | VAT included