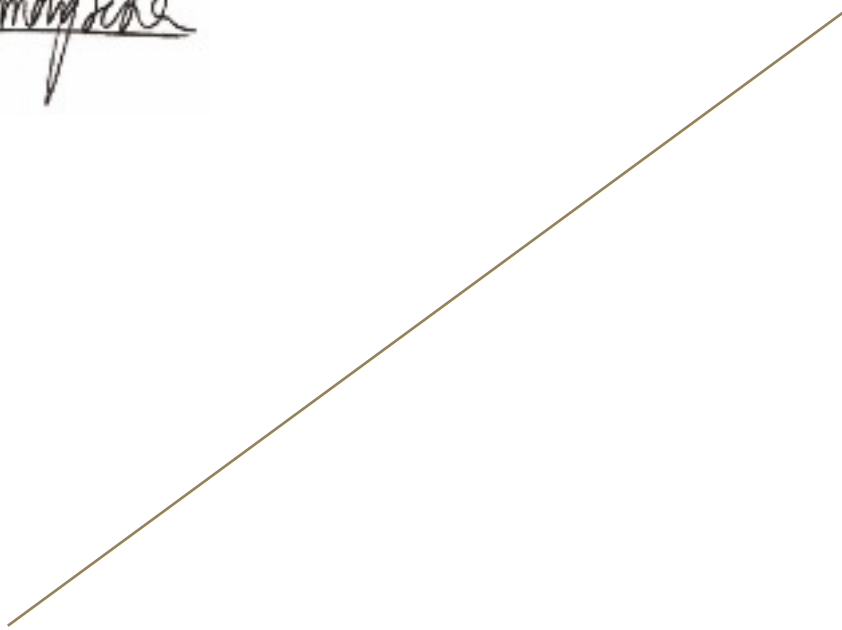


*“The whole philosophy of my kitchen, as in art and in life,
revolves around obtaining happiness.
Entering my restaurant means being willing to
live a gastronomic experience of happiness”*

Pammyra



TEMPORALITY RFM

Gastronomic proposal that flows smoothly and continuously.

PRELUDE

Shrimp cornet with spicy Brava sauce.
Lettuce cupcake with cured quail yolk, anchovies and acid leaves.
Inspired by a Pavlova: juniper, spiced lychee martini and coconut.
Crystal bread, iberian tomato and Vic sausage.
"Calçotada": crispy romesco with roasted catalonian spring onion.
Winter cold soup: onion, bread and thyme.
Red partridge cevit with cabbage.

HERITAGE

Ramón's father's breads (Josep María Freixa) and their accompaniment: our freshly ground pepper. Extra Virgin Olive Oil – Arbequina (Castillo de Canena);
Mediterranean salt and Isigny butter

SEQUENCES

Maresme pea; Whole pod with raw peas and consommé from the pods.
(Carme Rusalleda y Raul Balam / Moments Barcelona)
Spring mushrooms ragout, pork trotters, cockscomb and spinach.
The luxury of simplicity: Roasted sea bass with shellfish stew,
"Basque country" white beans and brussels sprouts.

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Iberian suckling pig, fruit salad and bitter herbs.
(Cooking Happiness)

SWEET MOMENT

Flowers and herbs: Tainori chocolate supreme 64% with creamy lavender;
Abinao sorbet 85% and rosemary; Caramelia 36% with lemon thyme;
Ivora 35% with elderflower liqueur. Creamy tarragon.

SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate - Vanilla
Bombón and Chocolate "Bómbolas"

*The menus should be served for the entire table.
This menu is available from Wednesdays to Friday at lunch time and only
on Wednesday and Thursday at dinner time.
Price per person: 95 | With wine pairing (45): 140 | Water service: 5 | VAT included*