



## GOURMET

### STARTERS TO SHARE

Caesar salad with chicken à l'escabèche, curry sauce, anchovies, Manchego cheese and croutons

Crunchy softshell crab in heart lettuce with seasonal vegetables and passion fruit ponzu

Oyster with yuzu pearls, red onion, lime and toasted corn

SEAFOOD PAELLA FROM MEDITERRANEAN with red shrimp, Dublin bay prawns, clams and mussels

Piquillo peppers stuffed with beef, prawns and mushrooms

### SEA

Salmon supreme in taco with lettuce, peppers, tomato, jalapeños, avocado, crème fraîche and citrus dressing

### LAND

Pan Bao of oxtail with pickled vegetables, sprouts from the garden, Cantonese peanut and teriyaki sauce

### DESSERTS

White chocolate ganache with mango cream, passion fruit and oreo twist

Handmade sorbet of fresh celery and lime

### WINE PAIRING

Cava: Cava artesanal Masia Salat brut nature (Macabeo & Parellada)

White: Anais (Moscatel & Malvasía de Sitges; DO. Penedès)

Rosé: Ermita Rosé (Pinot Noir; DO. Penedès)

Red: Luis Cañas Joven (Tempranillo & Viura; DO. Rioja)

Catalan bread, water & coffee included

79,50 €

VAT Included