

APPETIZERS

BEETROOT TARTAR WITH APPLE AND KOHLRABI (1U)	4
CHINESE KALE KIMCHI PASTRY (1U).....	4
CREAMY SPINACH AND KALE CROQUETTE (1U)	4
CARROT SOUP WITH LOTUS ROOT (1 SHOT).....	4
SLICES OF PICKLED TURNIP WITH SPICES AND SEAWEED (4U)	4

VEGETABLES

GREEN BEANS WITH POACHED EGG, CREAMY GARLIC POTATO AND SMOKED PAPRIKA AROMA	16
SALTED LEEK TATIN WITH VICHISSEOISE, AROMATIC HERBS AND TOASTED ONION	18
ROASTED PEPPER, ONION AND AUBERGINE SALAD WITH MARBLED EGG, ROMESCO SAUCE AND FRIED HERBS	18
ENOKIS & SHIMEJIS CEBICHE WITH VEGETABLES AND GUACAMOLE	18
ZUCCHINI RATATOUILLE WITH LIGHT BÉCHAMEL SAUCE AND ROSEMARY FLAVOR.....	18
GRILLED AND NATURAL MELON CUBES WITH COCONUT AJOBLANCO AND TOASTED ALMONDS ...	18
TOMATO AND BLACKBERRIES MOSAIC WITH SOUR CREAM, PICKLE AND BLUE SPIRULINA	18
PLUMS AND TOMATOES GAZPACHO WITH FETA CHEESE AND GREEN LEAVES	19
EMPEDRAT OF MONGETES DEL GANXET (WHITE BEANS) WITH SEA PLACTON AND ANCHOVIES DRESSING ..	20

TASTING MENUS

BY RODRIGO DE LA CALLE

GASTROBOTÁNICA.....	60
WINE PAIRING	43
LAND AND SEA.....	75
WINE PAIRING	49
GREEN EXPERIENCE.....	95
WINE PAIRING	64
CHEESES AND BREAD	
VEGAN OR ARTISAN CHEESES.....	21
GREEN TEA BREAD.....	6



FIND OUT MORE ABOUT
OUR COMMITMENT TO
SUSTAINABILITY

PLEASE REQUEST INFORMATION FROM OUR TEAM REGARDING ALLERGIES AND FOOD INTOLERANCES.



RICE

CARROT RISOTTO WITH CRISPY ALGAE AND BLACK OLIVES ALIOLI	25
IBERIAN PORK CHEEKS RICE WITH BLACK GARLIC ALIOLI	25
CREAMY RICE WITH ROASTED EGGPLANTS AND SHREDDED DUCK	26
CREAMY RICE WITH RED SHRIMP CARPACCIO FROM PALAMÓS AND MUSHROOMS	29

FISH AND MEAT

PAN-ROASTED DUCK MAGRET FROM PENEDÉS WITH PEACHES IN RED WINE	28
GRILLED WHITE SEA BASS LOIN WITH ROASTED AVOCADO AND PUMPKIN	30
VEAL STEAK TARTAR WITH FIVE MUSTARDS AND PICKLED RADISH	32
TEMPURA TUNA DICE WITH SHISO LEAVES AND PONZU SAUCE WITH FRIED PEAR TOMATOES	34

DESSERTS

ROASTED PUMPKIN CATALAN CREAM WITH COCOA CRUMBS	7
FRUIT SALAD WITH HIBISCUS AND CELERY AND ONION ICE CREAM.....	7
GRAPE AND APPLE SOUP WITH WHITE CHOCOLATE YOGHURT AND ICED COCONUT	7
APPLE AND HONEY TARTE TATIN WITH COFFEE CREAM	7
DRUNKEN SPONGE CAKE WITH STRAWBERRIES AND ELDERBERRY CREAM	7