

# GOURMET MENU

(the menu will be served for the entire table)

Almond, salted  
Smoked sardine and fine herbs macaron  
Ajo blanco, grape and Kalamata olive  
GILLARDEAU OYSTER N.2, apple and dill

*Memòria 2018 – Celler Descregut – D.O. Corpinnat*

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## THE QUAIL

Delicate escabeche, crispy seeds, and tender sprouts  
Confit and glazed thigh

*American IPA – Hopsters – Besalú*

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DUCK FOIE GRAS,  
crispy flatbread and corn textures

*Haart Goldtropfchen Kabinett 2022 – Reinholt Haart – V.D.P. Mosel – Saar – Ruwer*

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GREEN “GAZPACHO”,  
red prawns, pickled vegetables and sprouts

*Atalier 2023 – Raúl Pérez – D.O. Rias Baixas*

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DRY AGED GALICIAN BEEF,  
its tartare, anchovy emulsion and mustard  
*Salinete 2024 – La Melonera – D.O. Sierras de Málaga*

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COD KOKOTXA,  
tripe and chickpea stew with crispy brandade  
*Nadal X Col.lecció 2019 – Celler Nadal – D.O. Penedès*

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LACQUERED EEL “SUQUET”,  
pork dewlap and saffron emulsion  
*Mo-23 – 2023 – Finca Jean Leon – D.O. Penedès*

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TRIBUTE TO MASSANA'S DUCK MAGRET (1986),  
grilled, Herbal oil and rosemary pear

*Els Boscals 2023 – Celler Eccocivi – Sant Martí Vell*

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SUCKLING LAMB, pistachio, mint and seasonal mushrooms

*Aires de Garbet 2021 – Celler Perelada – D.O. Empordà*

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## SELECTION OF CHEESES

*Assortment of cheeses from different PDOs (supplement €12)*

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SCRAMBLED EGG, yogurt, mango and white chocolate  
*Nº2 Victoria – Bodegas Jorge Ordoñez – D.O. Málaga*

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## CHOCOLATE BEAN TO BAR

*Garnatxa Solera 1931 – Celler Cooperativa d'Espolla – D.O. Empordà*

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White chocolate and passion fruit praline  
Raspberry and hibiscus pate de fruit  
Cardamom and chocolate cookie

**MENU: 165.00€ P/P**

Pairing wine: 80.00€ p/p