



R E S T A U R A N T

Three seasonal appetizers carefully  
selected by the chef

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BEACH ANCHOVY with romesco pil-pil  
and basil pearls

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BEETROOT GAZPACHO with eel, wild  
salmon roe, and sesame nips

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MATURED BEEF VITELLO TONNATO  
with smoked eggplant and arugula

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PORK RIB CROQUETTE with apple  
and chipotle chili

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GRILLED BEEF TENDERLOIN

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Mineral waters

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White wine Ànec Mut - D.O. Penedès

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Red wine Ànec Mut - D.O. Penedès

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**DESSERT**

LEMON-MANGO PIE with yuzu  
meringue and thyme-lemon semi-  
sorbet

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Petit fours

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**55 EUROS PER PERSON**

Min. 2 people and complete table

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