

# MEMORIES

## STARTERS

CALÇOTS: Mexican style romesco, ashes flavored vinaigrette and charcoal oil and charcoal activated rock.	\$333 MXN / \$18 USD
ARTICHOKES : Green pipian pine nuts, creamy celeriac, diced iberian ham, emulsion of pink pine nuts and white truffle oil and seasonal truffle.	\$481 MXN / \$26 USD
ESQUEIXADA: Moon snapper cured, marinated carrots, black olive caviar, clarified tomato water gelification, osmotized red onion mayan style.	\$333 MXN / \$18 USD
STEAK TARTAR: Mexican nuances, chipotle mayonnaise, freeze-dried esquite, avocado emulsion, green tomatillo and jalapeño.	\$333 MXN / \$18 USD
CANNELONI : Roasted chicken, foie gras, crunchy paper chicken skin.	\$555 MXN / \$30 USD
LLAMPUGA AND DECONSTRUCTED ESCALIVADA COCA :Llampuga, creamy roasted vegetables, onion glass, dehydrated sobrasada, eggplant sableé, gummies of roasted red pepper juice and melipona honey.	\$333 MXN / \$18 USD

## DESSERTS

MEL I MATÓ: Yuzu honeycomb, sugared pine nuts, tangerine gel and Rosemary sorbet.	\$296 MXN / \$16 USD
FRESA DEL MARESME: Strawberry sorbet, licorice ice cream and beach rock made it with strawberry brine, beet crumble covered with gold dust making a tribute to the golden coast.	\$296 MXN / \$16 USD
CATALAN CREAM: Free-range egg, sour apple and caramel.	\$296 MXN / \$16 USD
HABA DE CACAO:Chocolate, bread, oil and salt.	\$296 MXN / \$16 USD

## MAIN COURSE

MAR I MONTANYA : Pork belly, Denia Shrimp, slated almond praliné, buttercream roasted garlic, parsley gel, la choron foam with chipotle and chicken demiglace pollo.	\$629 MXN / \$34 USD
CATALAN STYLE FISH : Fish of the day cooked in the sous-vide, veloute, sauteed spinach with salted pine nuts and crunchy tatemado garlic coral.	\$629 MXN / \$34 USD
“SOCARRAT” RICE : Carpaccio prawns, all i oli made it with prawns.	\$555 MXN / \$30 USD
INGOT: Yucatecan pork ingot, cabbage and Iberian trinxat chip, creamy white bean and demiglace.	\$555 MXN / \$30 USD
PRAWN SUQUET: Prawn cooked at low temperature with emulsion of its own coral, crunchy legs, seaweed sand and nuts.	\$856 MXN / \$46 USD
MELOSO ANGUS RICE: Herb all i oli, Canadian Angus beef.	\$555 MXN / \$30 USD
FRICANDO DE WAGYU: Huitlacoche toffee, hoja santa gel, almond crumble and chocolate reduction.	\$1036 MXN / \$56 USD
RIB EYE: Josper cooked, sweet potato, beet, roasted cauliflower.	\$856 MXN / \$46 USD