

MEMORIES

\$2,220 / \$120 USD per person

CROQUETTE: Liquid croquette of iberian ham and ham gelée.

TACO: Sweet potato taco with seabass brandada.

BREAD, HAM AND TOMATO: Cristal bread, seaham and tomato air.

MIMÉTIC OLIVE: chef's surprise.

MENJAR BLANC: Green tomatillo granita with tequila reposado and menjar blanc foam.

CALÇOTS: Mexican style romesco, ashes flavored vinaigrette and charcoal oil and charcoal activated rock.

LLAMPUGA AND DECONSTRUCTED ESCALIVADA COCA :Llampuga, creamy roasted vegetables, onion glass, dehydrated sobrasada, eggplant sableé, gummies of roasted red pepper juice and melipona honey.

ARTICHOKES: Green pipian pine nuts, creamy celeriac, diced iberian ham, emulsion of pink pine nuts and white truffle oil and seasonal truffle.

ESQUEIXADA: Moon snapper cured, marinated carrots, black olive caviar, clarified tomato water gelification, osmotized red onion mayan style.

CANNELONI: Roasted chicken, foie gras, crunchy paper chicken skin.

CATALAN STYLE FISH : Fish of the day cooked in the sous-vide, veloute, sauteed spinach with salted pine nuts and crunchy tatemado garlic coral.

"SOCARRAT" RICE: Carpaccio prawns, all i oli made it with prawns.

MAR I MONTANYA : Pork belly, Denia Shrimp, slated almond praliné, buttercream roasted garlic, parsley gel, la choron foam with chipotle and chicken demiglace pollo.

MEL I MATÓ: Yuzu honeycomb, sugared pine nuts, tangerine gel and Rosemary sorbet.

MARESME STRAWBERRY : 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.
