



MEMORIES
RESTAURANT

MENU



Our Essence

Remembering helps us appreciate the present and serves as great inspiration for the future. Memòries Restaurant offers a creative and innovative gastronomic experience based on classic Catalan cuisine with Mexican nuances.

Embark on a journey through the seasons, history, and geography of Catalan gastronomy, reinvented with haute cuisine techniques that evoke magic, flavor, and tradition. Discover the essence of Catalonia and the greatness of Mexico in every bite.

Our Chef has masterfully reinterpreted several recipes, crafting a unique menu full of sensations, delight, and spectacular presentations that will shine on your table.

Memòries tells a story, with aromas, textures, and shapes never seen before, where each dish becomes an exceptional moment, aiming to endure in your memory.

STARTERS

CALÇOTS \$18 USD

Leek, Mexican style romesco and activated charcoal rock

ALCACHOFA \$26 USD

Green pipian pine nuts, creamy celeriac, diced Iberian ham, emulsion of pink pine nuts, white truffle oil and seasonal truffle

SORELL \$18 USD

Mackerel, tomatillo emulsion, almond cream, bread crumble and tomato gummy

ESQUEIXADA \$18 USD

Cured moon snapper, marinated carrots, black olive caviar and osmotized red onion Mayan style

TÁRTAR DE RES \$18 USD

Steak tartare, chipotle mayonnaise, freeze-dried esquite, avocado emulsion, green tomatillo and jalapeño

CANNELON \$30 USD

Roasted chicken, foie gras and crispy chicken paper

MAIN COURSE

LLAMPUGA I COCA ESCALIVADA DECONSTRUIDA

Llampuga, creamy roasted vegetables, dehydrated sobrasada and eggplant sablée

\$18 USD

MAR I MUNTANYA

Pork belly, Denia shrimp, la choron foam with chipotle and chicken demiglace

\$34 USD

PEIX A LA CATALANA

Fish of the day cooked at low temperature, velouté, sautéed spinach with salted pine nuts and garlic coral with gold dust

\$34 USD

ARRÓS SOCARRAT

Rice, prawn carpaccio and aioli made with prawns

\$30 USD

LINGOT

Yucatecan pork ingot, cabbage and Iberian trinxat chip, small white bean and demiglace

\$30 USD

SUQUET DE CARABINERO

Caviar, crystallized potato, fennel and saffron foam, seafood reduction

\$46 USD

ARRÓS MELOSO ANGUS

Fine herbs aioli and Canadian Angus Beef

\$30 USD

FRICANDO DE WAGYU

Huitlacoche toffee, hoja santa gel, almond crumble and chocolate reduction

\$56 USD

RIB EYE

Cooked in a Jospier, sweet potato gel, diced beet and cauliflower gel

\$42 USD

DESSERTS

MEL I MATÓ

Mató cheese, Yuzu honeycomb, caramelized
pine nuts and rosemary ice cream

\$16 USD

FRESA DEL MARESME

Beet gel, licorice ice cream and pickled strawberry rock

\$16 MXN

CREMA CATALANA

Catalan cream foam, flambéed pineapple with Cointreau
liqueur, salted caramel, and cinnamon ice cream

\$16 USD

PA, XOCOLATA I SAL

Olive oil ice cream, choco-chili cream, mole crumble,
bread edible film, chocolate soup and spices

\$16 USD



BOOK NOW