

RESTAURANTE EMPERADOR

Hotel Montíboli, +34 96 589 02 50

Tasting menu

Starters

JAPANESE-STYLE

seared bluefin tuna marinated in XO sauce, served with pistachio cream.

SLICED LAMINATED BEEF LOIN

mango, coriander and avocado cream.

BABY CUTTLEFISH

crispy papada (jowl), broad beans and aioli sauce.

From the sea

ROAST WILD TURBOT

squid and courgette noodles, smooth vanilla pil-pil sauce.

From the land

BEEF TENDERLOIN

with oloroso sherry reduction, pear tatin and thyme ash.

A sweet finale

BASIL CREAM

ginger biscuit, white chocolate and yuzu ganache, whipped yoghurt
sponge cake and lime ice cream.

RICE PUDDING FOAM

caramelised popcorn, coffee grounds, toffee cream and Baileys ice cream.

110€ (*Drinks not included*)