



## TO Start

- Cream of artichoke with slivers of scallop, mujol caviar and wakame.
- Sautéed wild mushrooms, Iberian ham bone stock, with dried cep crumbs.
- Duck liver, chocolate dust coating, hints of syrup and seeds.
- Roe, Spanish dried tuna with a tomato crumble topping and nougat oil.
- Free range egg with creamed potato, tartufo and grated truffle.

## FROM THE Sea

- Cod topped with caramelised tomato and pericana.
- Semi smoked monkfish on a bed of cream of all i pebre and saffron potatoes.
- Red Mullet, flame cooked aubergine hummus, hibiscus tea broth.
- Fish of the day with steamed vegetables.



## FROM THE Land

- Land shank with fresh garden herbs, streaks of smoked yogurt.
- Beef tenderloin, Cabernet Sauvignon reduction sauce, pepper, chives, garum.
- Supreme of roast guinea fowl, seasonal wild mushrooms, hints of truffle.
- Iberian pork cheek, hints of valencian almond and ñora pepper sauce, cinnamon and star anise.



## SWEET Things

- A selection of fine cheeses and rustic Catalan bread.
- Valor chocolate bonbon and sweet nougat.
- Pistachio sponge with chocolate ice cream and yoghurt.
- Textured home-grown oranges.
- Lemon cream and sorbet.
- Sweet egg yolk with vanilla bourbon and almond cake, toffee.