

## **Tasting menu**

*Our kitchen wants to be friendly, we try to make dishes with soul that through it we sense landscapes, current experiences and memories of the past.  
(This menu will be served for a full table)*

### **Our version of “Ajoblanco” , pineapple and basil granita**

*A well-known dish but with a cold, acidic and aromatic touch*

### **“Sorell” Esqueixada with black olives, pressed oil and roasted onions**

*A different way of eating tuna, cured in  
natural seaweed salt*

### **Seaweed-cured and olive oil tuna steak**

*A different way of eating tuna*

### **Confit artichokes sautéed with duck gizzard ham, pullet egg and artichoke chips 24€**

*The house classic*

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### **“Laureano” brown crab bechamel served in its shell 23€**

*All the brown crab’s meat with a fine bechamel sauce and traditionally made cheese*

### **Our version of Ossobuco with Duroc Porc**

*With apple and vanilla pure and his chutney*

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### **Orange and carrot milkshake, pistachio and passion fruit cream**

*Orange textures, carrot and pistachio granita*

### **White chocolate, cinnamon and aniseed**

*Chocolate flower crunch with spice and flower aromas*

**Price per person : 88€**