

Barcelona Menu

Menus are served for the whole table

Chilled potato soup

with octopus, diced cucumber and ginger, vinegar
and soya reduction

Stewed seafood from the Galician estuaries,
on seaweed broth

Rack of Burgos lamb with clove and apricot sauce,
ratatouille stuffed piquillo peppers

Guanaja chocolate filo pastry with passion fruit

Bread service, mineral water and coffee	55.00
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* With wine pairing (ask the Sommelier)	74.00
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Prices in €, 10% VAT included

Miguel Alija, Chef
Summer 2017

