

Trip through Modernism

Escalibada's broth and anchovy



Pig's trotters pastry with *txangurro*



Cod trilogy



Tuna tartare with translucent *gazpacho* and chili peppers



Warm oyster, slightly pickled, pine nuts *menjar blanc* and pickled shallot



Artichoke, iberian bacon and shrimp *tarama*



Cuttlefish *a la bruta* style



Hake, bacon, crayfish cream and spinach



Oxtail cannelloni and *ceps*



Grill roasted pigeon, creamy gnocchi and homemade *foie*



Green apple, celery and lime



Liquid almond *soufflé* with cardamom, coffee and honey



Petit fours

79€

Drinks not included.

Option with wine pairing supplement 39€ (Water, coffee and wines)

TAX included

Menu subject to changes based on season

Service for complete table

Available until 2:15pm and 9:15pm

Please inform us if you have any food allergies. The information about the ingredients of the menu is available on demand