

ESPAI
GASTRONÒMIC

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Menu

Sant Jordi

WELCOME APERITIF

- "The Threatened Kingdom"** Pernil i pa amb tomàquet
"The Shield and the Sword" Suke salmon toast with smoked
miso mayonnaise
"The Knight's Departure" Mini cone with scallop tartare,
coriander and hollandaise sauce

STARTER

- "The Dragon"**
Oxtail cannelloni with truffled béchamel,
tomato sponge and green apple

MAINS

- "The Captive Princess"**
½ Hake with XL langoustine, potato confit
pearls and peanut suquet sauce
"The Lance and the Blood"
½ Beef loin tataki with green pepper sauce, pearl
onions in Port wine and seasonal green asparagus

DESSERTS

- "The Rose Born from Blood"**
Sant Jordi rose: Bulgarian yogurt mousse, red
berries and pistachio dacquoise sponge, with rose
gelée and crystallized rose petals
"The Last Kiss" Petit Fours

75 € p.p (VAT incl.)

Drinks included: mineral water, Mastinell wines (Eliane and Arte),
Brut Real cava D.O. Penedès and coffee & infusions.

