

**NINE BITES OF APPETIZERS**

Pickled oyster Pearl with seaweed and grapes salad.  
Mimetic stone of manchego cheese, walnuts and truffle.  
“Crunchy coca” of foie, eal and apple.  
Peach Bellini.

Baby prawns cones.  
Souffle bread fited with tomato and “butifarra” (black pudding).  
Spanish Churro with iberian ham and caviar.

Oveo: onion, trout fish spawns and hot paprika mousse.  
Sardine brioche with coke.

**MAIN COURSE**

A wink of the tradition: three roasted meats cannelloni.  
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“Socarrat”:  
Red prawn and “confit” duck. Inside a lime a marinated.  
“A la piedra” vegetables tartare.

**DESSERT**

Sweet time.

*Available from Tuesday to Friday at lunch service.*

*Price per person: 69 euros | Included: glass of cava and coffee | Water and bread service included | VAT included*