

COCKTAILS

Plum water and pine honey
Green **pineapple** porex
Mezcalita nitro cloud

TAPI DISHES

Green **coconut** water and **caviar** jelly and ham fat
Buffalo **Mozzarella** Soufflé
The two summer soups: **almond** soup and **tomato** soup

ANCHOVY

Cured foie gras in **anchovy** salt
Milk skin and **anchovy** canapé

TOMATO SEQUENCE

Amela natural **tomato**
Tudela **Tomato** cured in kombu with apricot umeboshi

We continue with vegetables...

July **Asparagus** with soy milk emulsion
Mexican pickled smoked **eel** with toast and **avocado**

We continue with...

Fresh "**sobrassada**", honey and airpancake

FROM THE SEA

Frozen onion and **mussel** thai soup
Tiger cod with mint ham consommé
"Espardeña" stuffed with **sea cucumber** and a pil-pil of its skin
Mediterranean-Japanese rice with the three seasonal **cephalopods**
The life cycle of the Palamós **shrimp**

AVANT FINISH

Salad of **halophilic plants** and aromatic herbs with ice crystal

FINISH

Australian **black truffle** cannelloni stuffed with roasted chicken
Foie gras and **eel** flan

MORPHINGS

Lemon and **almond** cake
Lemon shavings with Umami
Nashi **pear** soaked in beet and yuzu
Natural **peach**
Mango with white chocolate and **black olive** caramel
Caramelized honey meringue with **apricot** sorbet
Cocoa waffle with **tonka bean**
Cabernet sauvignon **cherry** in vinegar

240€ (tax included)

In case you have any allergy or intolerance, please consult your waiter.

