Jastronomic Menu

Roasted sweet potato with stracciatella, pine nuts, and honey

Miramar salad with fruit, vegetables, and orange vinaigrette

*White wine dels Amelers Lafou (D.O Terra Alta)

Creamy rice with ceps and Maldonado pork jowl

Confit artichoke heart with iberic ham shavings

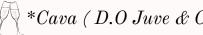
*Rose wine Dido La Soluciò (D.O Montsant)

Ikejime yellowtail with beurre blanc, Veal fricandó with traditional recipe ginger potato, cockles, and crispy

lemon zest

*Red wine Pura Vida (D.O Costers del Segre)

Hazelnut torrija | Cheesecake with red fruits by Master Pastry Chef Oriol Balaguer



 $\nearrow \nearrow$ *Cava (D.O Juve & Camps family reserve)

Espresso | Herbal tea

Petifous

PRICE:60€

(Includes water and artisan bread)

*OPTIONAL PAIRING: €35 PER PERSON (Vinos de proximidad, todos D.O. de Cataluña)