

## OBSERVATORY MENU



### STARTERS

**Bao bread with Iberian ham and tomato slice.**

**Mini “cochinita pibil” pita bread (slow-roasted pork)**



### FIRST COURSE

**Emperor fish ravioli, baby broad beans, wakame, ham powder and passion fruit soup.**



### SECOND COURSE

**Angus beef with lychees, green beans, caramelized onions and mashed potatoes and eggplant.**



### DESSERT

**Chocolate mousse dome with mojito core.**



### CELLAR

**White wine Raimat Clamor, DO Costes del Segre**

**Red wine Les Cousins, DO Priorat**

**Beer, juice, soft drinks, water and coffee**