

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 Poesia, DO Catalunya

Red Wine Cuatro Gotas, DO Rioja

Water and coffee