OBSERVATORY MENU

STARTERS
Steamed bao with pork pil-pil.
Caprese skewer with basil pipette.

FIRST COURSE
Timbale cod, tomato confit and red fruit soup.

SECOND COURSE
Low temperature veal with truffled puree and mini vegetable garden.

DESSERT
Mars bubbles (vanilla semi-cold and raspberry) with black chocolate rocks.

CELLAR
White Wine Poesia, DO Catalunya  |  Red Wine Cuatro Gotas, DO Rioja
Cava brut Nature Gran Amat  |  Water and coffee