

MENÚ ÓPERA



APPETIZER CARMEN

Andalusian white garlic with Iberian ham and flowers
Malaga salad with cod and orange
Bao bread with bull's tail and oyster sauce



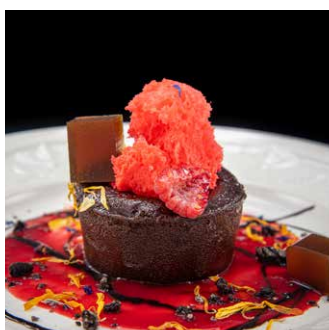
FIRST COURSE CARMEN

Tomato and tuna tartare with mild salmorejo,
citrus oil and flowers



SECOND COURSE TRAVIATA

Low-temperature duck confit with ratatouille,
accompanied by soft mango chutney and candied raisins



DESSERT ELISIR D'AMORE

Chocolate textures with cold raspberry soup,
and rum jellybeans.

CELLER

White Wine Poesia, D.O. Catalunya | Red Wine Cuatro Gotas, D.O. Rioja
Cava brut Nature Gran Amat | Water and Coffee