

MENÚ BOHEME



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 Salmon bonbon with granny smith apple Chupa Chups with foie



FIRST COURSE CARMEN

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



SECOND COURSE TRAVIATA

Beef tenderloin with spice bread and potato parmentier with red fruits sauce



DESSERT ELISIR D'AMORE

Chocolate textures with cold raspberry soup, and rum jellybeans.

CELLER

White wine Castell del Remei, D.O. Costers del Segre | Red wine López de Haro, D.O Rioja Cava brut Nature Gran Amat | Water and Coffee