



# TASTING MENU

— BY CHEF JORDI ARTAL —

*Bluefin tuna croustade with piparra gel,  
piquillo pepper mayonnaise, and caviar*

*Foie gras mousse, guava, smoked eel, crunchy carquinyoli cookies,  
and roots wine jelly*

*Prawn tartar with chilled ajoblanco soup, fried wild almonds,  
and bay leaf oil*

*Spiny lobster tail with cilantro cream spheres, vanilla bean gel  
and Red Stripe sauce*

*Torched red snapper cured in all-i-pebre spices on fideuà noodles with  
saffron aioli and a calamari ink tuile*

*Grilled beef tenderloin with whipped celeriac, fricandó purée, glazed  
baby carrot, moixernó cracker, and a red wine-black pepper glaze*

*Smoked ice cream with white chocolate-yogurt crumbs, warm  
allspice-infused toffee, and aerated Tia María caramel*

*My grandmother's after school snack of cookies and cola cao  
Cream puff stuffed with passionfruit curd and vanilla ganache,  
topped with a Barcelona panot cookie*

## \$ 195

*Price per person*

Plus 10% Government Tax & 18% Service Charge.



CINC SENTITS

