



PASSEIG DE GOURMETS TASTING MENU

Scallops with El Prat artichokes and Sichuan pepper sauce





Warm salad with pumpkin, dried tomato, and black olive 



Sole with Iberian ham cream, asparagus, bread with tomato 



Pallars organic sirloin beef Rossini style
with foie gras and black truffle  



Vanilla and caramel puff pastry  



Petit fours

Gluten  / Dairy  / Nuts  / Vegan 

55€ per person VAT included

Includes water and a drink to choose from:

Estrella Damm, glass of Cava de DO Cava or Royal Bliss soft drink

Cava pairing 15€ VAT included

"Five different ways to understand the cava's world"

*Please inform us if you have any allergies or intolerances.
Our chef can propose an alternative to each dish to suit your requirements.*

by Nandu Jubany