

# Gastronomic Menu

*Aigua*

Foie and chocolate lollipop with reduction  
mango and passion fruit

Lobster salmorejo with confit tomatoes

Bravas potatoes 2.0 with black aioli

Chicken and foie cannelloni with mushrooms  
and foie sauce

Octopus with creamy potato and paprika oil

Block of suckling pig in its juice with apple textures

Squeezed lemon sorbet with raspberry crumble

Caramel mousse filled with pear and lemon  
and ristretto coffee ice cream

60€

*Includes Vichy Catalan waters and bread service*

Wine pairing available + 25€

VAT included

