

ΓΑΣΟΥΡΣΑΛ

restaurante

GRAND MENU

APPETIZERS

Iberian suckling pig, crunchy chicken skin and pickle red onion taco

Baby squid and yuzu mayonnaise bite

Chorizo and kimchi-stuffed cherry tomato tempura

Cod brandade, quail egg yolk and Iberian pork jowl slice brioche

Mezcal Thai

ENTREES

Brined free-range chicken and red prawn

“Balfegó” belly tuna, watermelon radish and yellow tomato sauce

“Maresme” peas, free-range egg yolk, codium seaweed pesto and parsnip cream

Thai fish stew (“suquet”)

Baked potatoes, Galician blonde beef marrow reduction and leek ashes

Tandoori lamb, kale sprouts and its jus

DESSERTS

Blood orange and rhubarb ice-cream, and sweet citrus caramel

Chocolate, pistachio and lychee Mochi

Petit Fours

90, 00€ VAT included

Drink not included

* All dishes are elaborated with fresh seasonal products, for which our menus can experience slight changes.