

ΓΑΣΟΥΡΣΑΛ

restaurante

NIGHT 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

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

Baked potatoes, Galician blonde beef marrow reduction and leek ashes

Thai fish stew (“suquet”)

DESSERTS

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

Petit Fours

60,00€ VAT included

Drink not included

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