

TASTING MENÚ Autumn

Olives and snack

Appetizer

Rice, mango and anchove
Sheep cheese with green apple
Mushroom friter
Octopus and pork belly

First course

Pancake "vendimia" witheel smoked, mushrooms, pomegranate, hazelnut and truffle oil

Second Course

Iberian pork rib with vegetables, pear and herbs and lemon vinaigrette

Third Course

Fish market and boletus, patchoi, peanut and chicken roasted sauce

Dessert

Cassis, chestnut, trumpet mushroom, cocoa and spices

Price 56€ IVA included Wines and drinks are not included

BUIL & GINÉ