



***“neula taco”***  
***“Maxibón, vegetable & sea”***

“Pollen and Saffron Butter Service”  
*(Suplement 5€)*



**Pumpkin-truffle burrata and cured llampuga**

*Kürbis-Trüffel-Burrata und gepökelter Llampuga*

**Confit red tuna and his dried meat**

*Konfitierter roter Thunfisch, trockenes Fleisch*

**Porc Negre cheek pieces, caramelized pepper tatin and vegetable  
“sobrassada”**

*Porc Negre Wangenstücke, karamellisiertes Paprika-Tatin und Gemüse-Sobrassada*



**Figs, sesame and chocolate**

*Feigen, Sesam und Schokolade*

**Petit fours**

**Price: 60,00€**

***Wine pairing: 55€***

Prices in Euros (€) with VAT included.

All our dishes may contain an ALLERGEN food among their ingredients (Regulation EU 1169/2011)



**“neula taco”**  
**“Maxibón, vegetable & sea”**

**“Cocktail: Red prawn salad with grapefruit cream”**

“Pollen and Saffron Butter Service”  
*(Suplement 5€)*



**Pumpkin-truffle burrata and cured llampuga**

*Kürbis-Triüffel-Burrata und gepökelter Llampuga*

**Rock mussel: tiger and “carbonara marina”**

*Felsenmuschel: Tiger und Carbonara Marina*

**Confit red tuna and his dried meat**

*Konfitierter roter Thunfisch, trockenes Fleisch*

**Porc Negre cheek pieces, caramelized pepper tatin and vegetable  
“sobrassada”**

*Porc Negre Wangenstücke, karamellisiertes Paprika-Tatin und Gemüse-Sobrassada*



**Figs, sesame and chocolate**

*Feigen, Sesam und Schokolade*

**Fluffy pear, mayonnaise pastry, fennel and gr Fluffige Birne**

*Mayonnaise-Gebäck, Fenchel und grüne Oliveneen olives*

**Petit fours**

**Price: 70,00€**

***Wine pairing: 65€***

**Prices in Euros (€) with VAT included.**

