

Jordi Vilà Menu
155

WATER

Vermouth slush, anchovy and
aubergine flat bread

Gazpacho aspic, tomato and cottage cheese

Langoustine, prawn and fish tartar with caviar.

Boccato di cardinale

EARTH

Stuffed courgette flower, oyster *romesco*, lime
and coriander

Caramelized cabbage, truffle cream, lentils,
beetroot and cheese

Roasted red pepper with Iberian bacon

FIRE

Grilled lobster and rice with onion*

Grilled wild fish, tender almond *pipil* and bread
soaked with fish broth

Pigeon with mountain *romesco* and fig

AIR

Fresh dessert: lemon verbena, tender almond and
plum

Tiramisu

**The availability of the marked dishes depends on
the market*

Alkimia Menu
98

Roasted aubergine flat bread with herring oil
and anchovy *ganache*

Langoustine, prawn and fish tartar.
Bocato di cardinale

Tuna with *sherry* tomato and
acidulated lemon juice

Rockfish rice

Grilled wild fish with oyster *romesco*
and stuffed courgette flower

French fries

Roasted chicken and pumpkin ravioli
with cheese cream and ginger

Roasted sweetbreads with chanterelles and
spicy herbs *purée*

Menjar blanc with seasonal fruit
and cava *gelée*

Chocolate cake with pickled plums ice cream

Dishes

Grilled lettuce salad with *cecina* (cured meat),
carrot toffee and pickled mushrooms

18

Langoustine, prawn and fish tartar with caviar.

Boccatto di cardinale

68

Tuna with *sherry* tomato and
acidulated lemon juice

22

Sautéed chard with garlic, stuffed courgette
flower and oyster *romesco*

22

Caramelized cabbage, truffle cream, lentils,
beetroot and cheese

32

Lobster served in two times.
Its claw and head aspic with apple and fennel.
Its tail grilled with rockfish rice

45

Roasted chicken and pumpkin ravioli
with cheese cream and ginger

26

Grilled wild fish, tender almond *pilpil* and bread
soaked with fish broth

47

Pigeon with mountain *romesco* and fig

34

Ecological *Xisqueta* lamb with
aubergine and mashed pine nuts

32

Roasted grouse with roasted red pepper and
mushrooms

42

Desserts

Menjar blanc with seasonal fruit
and cava *gelée*
14

Fresh dessert: lemon verbena, tender almond and
plum
14

Pistachio and strawberry cream millefeuille with
strawberry ice cream and mint
14

Citric soufflé with fruit salad and
citrics ice cream
14

Tiramisu
14

Chocolate cake with pickled plums ice cream
14

10% of TAX included in all our prices.

Our dishes contains more ingredients that are not mentioned,
we suggest to consult us in any case of personal intolerance or
allergies.