



## A LA CARTE MENU

*Classic dishes of our Chef Paco Pérez, connecting sea and land*

Our appetizers, homemade bread, butter, pre-dessert 20

### **UNIQUE**

Pure Iberian ham *Arturo Sánchez*, Catalan crystal bread 55

### **ENOTECA'S SUMMER**

Melon, almonds, shrimps, summer truffle 70

### **FROM THE SEA**

Tuna vs Bonito, almonds, caviar 75

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### **TRADITION, OUR RICE**

Creamy seasonal rice, lobster, morels 70

### **THINKING ABOUT THE SEA**

Sea bass on a seaweed sea 70

### **A DISTANT AND YET NEAR WORLD**

Japanese wagyu served in two steps 140

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### **MOMENTS TO REMEMBER**

Curry in a sweet world 25

Waffle, chocolate, kumquat, coffee 25

Catalan cheeses selection, homemade jams 45