



GASTRONOMIC TASTING MENU

The APPETIZERS of JANUARY

VEGETAL OYSTER, white vermouth perfumed citric sauce

ANEMONE RAVIOLI, courgette, tarragon and almond

PHEASANT CROQUETTE, dates chutney, spicy sweetcorn and fine herbs

HAZELNUTS, QUINCE, EEL

cold cream with Manzanilla and cordifole

LOBSTER "COCA"

vegetables, mozzarella and zucchini flower

FOIE GRAS

sweet, acid and spicy contrasts

TURBOT

lemon, saffron and vegetables

DEER LOIN

pear and chestnut chutney

5 CHEESES OF THE MONTH

with sweet cuisine contrasts

REFRESHING

Calisay - Pasion fruit

NACRE

coconut, spicy vanilla, passion fruit, mango and white chocolate

TO PATRICIA URQUIOLA

-INSPIRED BY THE GOLDEN CEILING OF THE RESTAURANT-

chocolate and tonka bean ice cream, almond foam, coffee and liquor jelly

TRIBUTE FROM MOMENTS RESTAURANT TO THE CITY OF BARCELONA
GAUDÍ'S DRAGON

139 €

Our sommelier will suggest you
a very personalized **Wine Pairing** with the menu.

All prices include V.A.T.

STARTERS

CUTTLEFISH traditional “pilota”, pistachios and ink *VGA	43
HAZELNUTS, QUINCE, EEL cold cream with Manzanilla and cordifole *VGA	44
FOIE GRAS sweet, acid and spicy contrasts	45
LOBSTER “COCA” vegetables, mozzarella and zucchini flower *VGA	45
CRAYFISH TAILS mix of mushrooms with vinaigrette and ice plant	45

MAIN COURSES –FISH–

SEA BASS fennel, soy and wasabi caviar and miso mayonnaise	46
SOLE artichokes in textures, spicy red pepper and endive *VGA	45
TURBOT lemon, saffron and vegetables *VGA	46
RICE WITH PRAWNS tribute to Maresme fishermen’s *VGA	46

MAIN COURSES –MEAT–

Meat is served *rare* , please tell us in advance if you want it medium or well done

PYRENEAN SUCKLING LAMB potato and carrot rösti and manchego cheese bonbon *VGA	49
IBERIAN PORK –PURE ACORN– daikon, apple and almond *VGA	47
DEER LOIN –RARE– pear and chestnut chutney *VGA	47
STUFFED PIGEON –RARE– filled with iberian pork, bittersweet grape and Sakura leaf	47

DESSERTS

Our desserts, are highly elaborate and should thus be ordered at the beginning.

THE CHEESES OF THE MONTH a selection of five cheeses with sweet cuisine contrast	25
NACRE coconut, spicy vanilla, passion fruit, mango and white chocolate	19
TO PATRICIA URQUIOLA –INSPIRED BY THE GOLDEN CEILING OF THE RESTAURANT– chocolate and tonka bean ice cream, almond foam, coffee and liquor jelly	19
STRAWBERRIES AND CITRUS lemon, orange, strawberry, yuzú and nori	19
CHOCOLATE GAME black and white chocolate, macadamia, Amaretto and vanilla	19

*VGA Dishes with Gastronomic Antiaging Value recommended by Dr. Manuel Sánchez at “Clinica Planas” of Barcelona.