

# SANT POL - TOKYO - BARCELONA

## SANT POL

GANXET AND IBERIAN PORK JOWL

GREEN PEARLS

COD "A LA SANTPOLENCA"

ARTICHOKES

## SANT POL - TOKYO

"A LA MARESMENCA" TATAKI

## TOKYO

CAVIAR

TURBOT LACQUERET

WAGYU TONNATO

→ *half way*  
RICE

## TOKYO - BARCELONA

BENTO CHEESE

## BARCELONA

ICE STRAWBERRY

CARROT CAKE CUBE

SWEET BOMBA BARCELONETA

## PASTRY DIVERTIMENTI

SANT POL - TOKYO - BARCELONA

179€

Our sommelier will suggest you  
a very personalized **Wine Pairing** with the menu at the price of €96.

All prices include V.A.T.

	STARTERS	
CATALAN STYLE CEVICHE		
scallops, fruit, vinaigrette		46
TUNA LOIN		
strawberrie, tomato and pepper oil		46
GREEN PEARLS		
pease from Maresme and sea cucumber		48
FOIE GRAS		
daikon, beens, mushrooms and miso		47
PETROSSIAN CAVIAR - OSSETRA TSAR IMPÈRIAL		
blinis, sour cream, cucumber		140
	MAIN COURSES –FISH–	
LOBSTER		
juice of their heads, Venere rice and mitzuna		62
TURBOT		
apple, celery, citrus sauce		56
MONKFISH		
green curry, coconut, vegetables		48
RICE WITH PRAWN TAILS		
tribute to Sant Pol de Mar fishermen's		58
	MAIN COURSES –MEAT–	
VENISON SIRLOIN		
chocolate, avocado, persimmon		54
IBERIAN PORK		
celeriac, pear and strawberry		56
PYRENEAN'S BEEF SIRLOIN		
Morels à la Crème		55
STUFFED SQUAB -RARE-		
stuffed with Duroc pork, Sakura leaf, grapes		58
	DESSERTS	
CHEESE TABLE		
beetroot, black lemon, piquillo pepper		25
FRIED MILK		
cinnamon ice cream		25
RED FRUITS		
blackberry, raspberry, blueberries, currants		25
MILKY WAY		
coconut, blancmange, yogurt, coffee crumble		25
CHOCOLATE COLLAGE		
from Huerta de Sant Joan to Paris		25

