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# PLATS BORRÀS

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## STARTERS TO SHARE

Lolita with Cantabrian anchovy “00” and smoked butter  
Borràs Gilda with marinated mackerel and olive emulsion  
Lacquered aubergine, almonds, soft cheese and cane honey  
Steak tartare with hand-cut beef tenderloin, anchovy emulsion  
and smoked-cured egg yolk  
  
Slow-cooked Iberian pork jowl with baby squid,  
Pedro Ximénez parmentier and red chard  
  
Mediterranean monkfish, cod tripe, crispy black pudding  
and creamy Santa Pau beans  
  
Sant Josep bakery bread with tomato and extra virgin olive oil

## DESSERTS TO SHARE

Catalan cream millefeuille with tonka bean, orange and saffron  
Dark chocolate coulant with custard and hazelnut ice cream

€60 per person

Dishes to share between two and desserts per person.  
Two glasses of wine, water and coffee included

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# BORRÀS TASTING MENU

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## STARTERS TO SHARE

Marennès-Oléron oyster n°2 served natural with caviar  
“Esqueixada” of cod loin, pork trotters terrine,  
Montserrat tomato, black olive sphere and onion  
  
Sea tartare with cuttlefish, red prawn and caviar  
  
Pickled and grilled quail, pickled vegetables and poultry demi-glace  
Fried artichoke flower, egg yolk, demi-glace, imperial caviar and lime  
  
Slow-cooked Iberian pork jowl with baby squid,  
Pedro Ximénez parmentier and red chard  
  
Rossini tenderloin beef with grilled foie “poêlé” and potatoes  
Sant Josep bakery bread with tomato and extra virgin olive oil

## DESSERTS TO SHARE

Dark chocolate coulant with custard and hazelnut ice cream  
Bread, wine and sugar

€80 per person

Dishes to share between two and desserts per person.  
Two glasses of wine, water and coffee included