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# BORRÀS DISHES

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## STARTERS TO SHARE

Free-range chicken and Iberian ham croquette

Our Russian salad with Barbate mojama and trout roe

Duck cannelloni from Lluçanès with porcini and truffle

Sant Josep bakery bread with tomato & extra virgin olive oil

## MAIN COURSE TO CHOOSE

Aged beef sirloin with truffle sauce, risolée potatoes and piquillo peppers

Sea bass fillet with courgette spaghetti, Aragon olives & tomato-basil virgin sauce

Glazed aubergine with almonds, cottage cheese and cane honey

## DESSERTS TO CHOOSE

Catalan cream millefeuille, tonka bean, orange & saffron

Creamy cheesecake with crumble and orange toffee

## CELLAR

White & red wine Celler Piñol D.O. Terra Alta

**52 € per person**

Starters to share for every 2 people. Main course and dessert of your choice.  
Includes one bottle of wine for every 3 people and one bottle of water.

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# BORRÀS KITCHEN

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## DISHES TO SHARE

Lolita with Cantabrian anchovy “00” and smoked butter

Foie micuit sandwich with mango gelée

Lacquered aubergine, almonds, soft cheese and cane honey

Sea tartare with cuttlefish, red prawn and caviar

Duck cannelloni from Lluçanès, ceps and truffle

Suckling lamb loin with its roasting jus and rosemary pears

Slow-cooked Iberian pork jowl with baby squid,  
Pedro Ximénez parmentier and chard

Sant Josep bakery bread with tomato & extra virgin olive oil

## DESSERTS TO CHOOSE

Catalan cream millefeuille, tonka bean, orange & saffron

Dark chocolate coulant with custard and hazelnut ice cream

## CELLAR

White wine Anima Mundi Gres, Celler At Roca D.O. Penedès

Red wine Acústic, Celler Acústic D.O. Montsant

**75 € per person**

Dishes to share for every 2 people and desserts to choose from.  
Includes one bottle of wine for every 3 people and one bottle of water.