
BORRÀS DISHES

STARTERS TO SHARE

Free-range chicken and acorn-fed Iberian ham croquette

Russian salad with Barbate cured tuna loin and trout roe

Duck cannelloni from Lluçanès with wild mushrooms and truffle

Sant Josep bakery bread with tomato and extra virgin olive oil

MAIN TO SHARE

Aged beef sirloin with truffle sauce, pommes risolées and piquillo peppers

Sea bass supreme with zucchini, Aragon olives, tomato and basil virgin sauce

Glazed aubergine with almonds, recuit de drap cheese and cane honey

DESSERTS TO CHOOSE

Catalan cream mille-feuille with tonka bean, orange and saffron

Creamy cheesecake with crumble and orange toffee

CELLAR

Red & white wine Celler Piñol D.O. Terra Alta

52 € per person

Starters to share for every 2 guests. Choice of main course and dessert.
Includes one bottle of wine for every 3 guests and one bottle of water.

BORRÀS TASTING

DISHES TO SHARE

Lolita with toast, anchovy and smoked butter

Roast chicken and acorn ham croquette

Foie micuit sandwich with mango gelée

Gilda Borràs with mackerel, “piparras” pepper sauce and olive emulsion

Glazed aubergine with almonds, cottage cheese and cane honey

Beef fillet steak tartare with grilled cured yolk and emulsions

Iberian pork jowl, baby squid, parmentier with Pedro Ximénez

Bread with tomato from Sant Josep bakery

DESSERTS TO CHOOSE

Catalan cream millefeuille with tonka bean, orange and saffron

Dark chocolate coulant with custard and hazelnut ice cream

CELLAR

Red & white wine Celler Acústic D.O. Montsant

75 € per person

Plats per compartir cada 2 persones i postres a escollir.
Inclou una ampolla de vi per cada 3 persones i una ampolla d'aigua.