

RED MENU

Tunateca Balfegó

Welcome appetizer

Sashimi trilogy

Nigiri trilogy

Akami kobu jime, Chu-toro with caviar asetra, O-toro

Tartar of O-Toro

With oyster, marine base and foam of sour cava

Sobrasada (cured sausage) of tuna

With black monkfish, White garlic with pine nuts and almond crumbs

Red Aguachile Chu-Toro and shrimp

With kaiso algae and salmon roe

Tuna head meat comfit

With vegetables, mushrooms and clams in green sauce

Tuna Harmonica

With spicy hoisin glaze, grilled crayfish and cauliflower cous cous

Braised tuna belly

With truffled demi glace pork, parsnip cream and glazed shallots

Lychee sorbet

With grapefruit slush, ginger custard and pepper crystals

Price per person: **75€** (VAT included)

Menús Min. 2 pax / Whole table

Terrace supplement: 10%

PAIRED RED MENU

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Cava Mestres Visol

Gran Rva. Brut Nat. 2011

Nosso. DO Castilla y León

(Verdejo)

Schieferkopf. Baden

(Riesling)

Trenel 2016. Bourgogne

(Gamay)

Vins i Llegendes. DOQ Priorat

(Garnatxa and Samsó)

Chateau Violet-Lamothe Sauternes

(Semillon, Sauvignon Blanc and Muscadelle)

Price per person: **110€** (VAT included)
Menús Min. 2 pax / Whole table
Terrace supplement: 10%



BLUE MENU

Tunateca Balfegó

Welcome appetizer

Sashimi trilogy

Chumaki of chopped tuna belly

With soy, leek and cucumber

Uramaki of Chu-Toro

With avocado, flying fish roe and sesame

Carpaccio of tuna belly

With mustard ice cream, tomato tartar and foam of Mediterranean oil

Akami tartar

With quail egg yolk, crispy celery and turnip, grilled pineapple and pickled negi onion

Tuna head meat

With pickled warm mango gelée and citrus carrot foam

Ratatouille of tuna

With edamame bean cream and green curry with peanut emulsion

Warm tuna cheek

With truffle sauce, parsnip puree and glazed shallots

Creamy White chocolate and coconut

With red fruits sorbet

Price per person: **56€** (VAT included)

Menús Min. 2 pax / Whole table

Terrace supplement: 10%

PAIRED BLUE MENU

Tunateca Balfegó

Welcome appetizer

Sashimi trilogy

Chumaki of chopped tuna belly

With soy, leek and cucumber

Uramaki of Chu-Toro

With avocado, flying fish roe and sesame

Carpaccio of tuna belly

With mustard ice cream, tomato tartar and foam of Mediterranean oil

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With edamame bean cream and green curry with peanut emulsion

Warm tuna cheek

With truffle sauce, parsnip puree and glazed shallots

Creamy White chocolate and coconut

With red fruits sorbet

PAIRED

Cava AT Roca

Brut Reserva

Cantallops. DO Penedès

(Xarel·lo)

Trenel 2016. Bourgogne

(Gamay)

La Planta. DO Ribera del Duero

(Tempranillo)

Muscat Rives Altes

(Muscat)

Price per person: **76€** (VAT included)
Menús Min. 2 pax / Whole table
Terrace supplement: 10%