



The purest and authentic way of enjoying tuna

<b>Traditional trilogy of Balfegó sashimi:</b> akami, chutoro and otoro	<b>19</b>
<b>Otoro sashimi</b> with ume warishita, served with homemade kizami wasabi and fresh shiitake shavings	<b>15</b>
<b>Chutoro sashimi</b> with yuzu ponzu, tomato water and textured gari, served with a small tsukemono	<b>13</b>
<b>Akami sashimi</b> with dashi stock, bed of daikon oroshi, dried katsuobushi shavings and soy-marinated ikura	<b>13</b>

The traditional Japanese way to serve tuna  
on a rice ball gently spiced

Akami <b>nigiri</b>	<b>3.5</b>
Chutoro <b>nigiri</b>	<b>3.5</b>
Otoro <b>nigiri</b>	<b>3.5</b>
<b>Spicy chutoro tataki nigiri</b>	<b>4</b>
<b>Chutoro nigiri</b> with maguro no ko	<b>5</b>
<b>Kobujime akami nigiri</b>	<b>4</b>
<b>Toro nigiri</b> with tare	<b>4</b>
<b>Chutoro nigiri</b> with caviar	<b>7.5</b>
<b>Akami nigiri</b> with white kombu seaweed and ume	<b>4.5</b>
<b>Toro nigiri</b> with gari and yuzu	<b>4</b>
<b>Seared otoro nigiri</b> with sumiso sauce	<b>4</b>
<b>Akami nigiri</b> with seaweed cream	<b>3.5</b>
<b>Negitoro gunkan</b>	<b>4.5</b>
<b>Toro uramaki flambéed</b> with avocado and sesame sauce	<b>12.5</b>
<b>Tobiko and sesame uramaki</b> with tartare and spring onion	<b>10</b>
<b>Bread and appetizer service</b>	<b>2.5</b>

## DESSERTS

<b>Gluten-free chocolate coulant</b> with raspberry sorbet	<b>10</b>
<b>Ceremonial tea service matcha</b> with petits fours	<b>12</b>
<b>Gianduaia cream</b> hazelnut sponge and caramel ice cream	<b>8</b>

<b>Oyster and tuna belly</b> with pisco sour foam	<b>21</b>
<b>Tuna pâté</b> with scallop and grilled pineapple	<b>23</b>
<b>Akami tartare</b> with quail egg yolk, crispy rice and curry, roasted pineapple and pickled negi	<b>15</b>
<b>Chutoro tiradito</b> with Lebanese dressing, crispy quinoa and multispherical watermelon	<b>17</b>
<b>Toro carpaccio</b> with mustard ice cream with fine herbs, tomato tartare and Mediterranean oil foam	<b>15</b>
<b>Thai carpaccio: tuna belly</b> with prawn from the Ebro Delta	<b>18</b>
<b>Millefeuille with akami,</b> peach confit and goat's cheese, served with tomato and basil soup	<b>14</b>
<b>Chutoro tartare</b> with perfectly cooked asparagus from Navarra, green asparagus foam and brie	<b>18</b>
<b>Akami nikkei ceviche</b> with tiger's milk and tamarind	<b>16</b>
<b>Tuna head meat in warm brine</b> with mango and citrus carrot foam	<b>16</b>
And our cooked recipes	
<b>Tuna ear</b> with marrow and akami tartare	<b>19</b>
<b>Homemade tuna croquettes</b> fried egg, morel ragoût and straw potatoes	<b>10</b>
<b>Tuna loin tartare,</b> served with squid in its own ink and piparra pepper and asparagus foam	<b>18</b>
<b>Tuna meatballs</b> served with squid in its own ink and piparra pepper and asparagus foam	<b>18</b>
<b>Roasted tuna belly</b> with truffle sauce, glazed shallot and parsnip cream	<b>24</b>
<b>Peking Tuna: tuna harmonica</b> with a spicy hoisin glaze, chicken crackling and cauliflower couscous	<b>19</b>
<b>Socarrat rice</b> with tuna in tomato sauce	<b>22</b>
<b>Boneless tuna collar</b> with sweet and sour sauce, served with a fennel and lime salad	<b>20</b>
<b>Tuna cheek with foie</b> wrapped in pancetta and served with a wheat stew	<b>23</b>
<b>Grilled tuna steak</b> with baby broad beans, reduction of Iberian ham and egg yolk in tempura	<b>24</b>
<b>Grilled tuna head meat</b> with espardeña (royal cucumber), Maresme peas and an iodised bed of saffron	<b>26</b>

<b>Shiso jelly</b> with sake and yuzu ice cream	<b>8</b>
<b>Cucumber and mint sorbet</b> with gin & tonic and lemon jelly	<b>8</b>
<b>Sweet ceviche with tropical tiger's milk</b> and melon and mezcal sorbe	<b>8</b>