



BLUE MENU

Traditional trilogy of Balfegó sashimi:
akami, chutoro and otoro

Kobujime akami nigiri

Chutoro nigiri with gari and yuzu

Otoro nigiri

Toro carpaccio
with mustard ice cream,
tomato tartare and Mediterranean foam

Millefeuille with peach,
goat's cheese and **akami tartare**
served with tomato and basil soup

Seared chutoro with Lebanese dressing
and crispy quinoa

Tuna meatballs
served with squid in its own ink
and piparra pepper and asparagus foam

Grilled tuna head meat,
red peppers, low temperature egg
and truffle sauce

Shiso jelly with sake and yuzu ice cream

BLUE MENU PAIRED

Cava AT Roca Brut Reserva
(DO Clàssic Penedès) AT Roca
Macabeo, xarel·lo and parellada

Ilercavònia
(DO Terra Alta) Altavins Viticultors
Grenache Blanc

Nosso
(DO Rueda) Bodegas Menade
Verdejo

Trenel Coteaux-Bourguignons
(DO Coteaux Bourguignons) Trenel
Gamay

La Planta
(DO Ribera del Duero) Bodegas Arzuaga Navarro
Tempranillo

Blue Menu 65

Blue Menu Paired 91

RED MENU

Traditional trilogy of Balfegó sashimi: akami, chutoro and otoro

Otoro sashimi

with ume warishita,
served with kizami wasabi
and fresh shiitake shavings

Akami nigiri with white kombu seaweed and ume

Chutoro nigiri with maguro no ko

Otoro nigiri with gari and yuzu

Tuna marrow liquid salad,
pickled Codium seaweed and omega 3 foam

Oyster and otoro tartare with osetra caviar

Tuna pâté with scallop and grilled pineapple

Thai carpaccio: tuna belly
with prawn from the Ebro Delta

Peking Tuna: tuna harmonica
with a spicy hoisin glaze, chicken crackling
and cauliflower couscous

Grilled tuna head meat
with espardeña (royal cucumber),
Maresme peas and an iodised bed of saffron

Tuna cheek
with foie wrapped in pancetta
and served with a wheat stew

Sweet ceviche with tropical tiger's milk
and melon and mezcal sorbet

Red Menu 81



RED MENU PAIRED

Cava Mestres Visol - Gran Reserva Brut Nature 2012

(DO Cava) Mestres
Macabeo, xarel·lo and parellada

Fan D. Oro

(DO Ribera del Duero) Bodegas Arzuaga Navarro
Chardonnay

El Jardín de Lucía

(DO Rías Baixas) Bodegas Eulogio Pomares Zárata
Albariño

Riesling

(DO Baden) Schieferkopf
Riesling

Trenel Coteaux-Bourguignons

(DO Coteaux Bourguignons) Trenel
Gamay

Vins i Llegendes

(DOQ Priorat) Celler Ronadelles
Grenache Noir and Carignan

Château Violet-Lamothe

(DO Sauternes) Château Laribotte
Sémillon, Sauvignon Blanc and Muscadelle

Red Menu Paired 120