

TUNATECA

espai gastronòmic

Blue Menu

Price per person (VAT included) **73**
Full table

Blue pairing menu

Price per person (VAT included) **103**
Full table

Red menu

Price per person (VAT included) **91**
Full table

Red Menu complemented 122
by internacional wines

Red Menu complemented 136
by local wines

Appetisers

Sweetcorn macaron stuffed with **heart buttercream**
Tuna *sobrassada* cone with mascarpone and honey
Tuna miso dashi stock with turnip foam

Balfegó's traditional trilogy of sashimi:
akami, chutoro and otoro

Akami tataki nigiri with white kombu seaweed
Chutoro nigiri with gari
Otoro nigiri with sumiso sauce

Seared otoro uramaki in two textures

Tuna loin ceviche with oyster and yellow chilli pepper tiger's milk

Otoro carpaccio with ikura dressing, negi and ponzu sauce

Akami tartare with foie-gras shavings, fried egg cream
and mustard ice cream

Tuna loin in brine of carrot, melon with saffron and txangurro
spider crab salad with tomato and chikweed

Bluefin tuna gyoza with *suquet de peix* and turnip noodles

Tuna stew with truffled egg and red peppers

Dessert

Crème brûlée
with passion fruit sorbet and vanilla crumble

Appetisers

A one-of-a-kind oyster
Sweetcorn macaron stuffed with **heart buttercream**
Tuna *sobrassada* cream puff with honey icing
Tuna miso dashi stock with turnip foam

Balfegó's traditional trilogy of sashimi:
akami, chutoro and otoro

Marinated akami tataki nigiri
Chutoro nigiri with caviar
Otoro nigiri with Yuzu Kosho

Kabayaki otoro temaki

Tuna loin ceviche with oyster and yellow chilli pepper tiger's milk

Otoro carpaccio with sea urchin and sukiyaki sauce

Akami tartare with foie-gras shavings, fried egg cream
and mustard ice cream

Tuna loin in brine of carrot, melon with saffron and txangurro
spider crab salad with tomato and chikweed

Tuna head meat confit with mussel, tear peas and an iodised soup
of saffron

Chutoro with a mushroom ***fricandó*** stew, scallop and almond
and beicon emulsion

Tuna ear with stew spheres and a bed of *callos a la madrileña*

Braised tuna belly with parsnip puree and a truffled bed of meat

Desserts

Tuna roe *turrón* with cream ice cream

Citricus: yuzu mousse and white chocolate filled with lemon
and mint compote served with a ginger and lime sorbet