

TUNATECA

espai gastronòmic

Blue Menu

69 € Price per person
(VAT included)

Appetisers

Macaron stuffed with **heart buttercream**
Tuna *sobrassada* cream puff with honey icing
Bluefin tuna miso soup

Japanese view

Balfegó's traditional trilogy of sashimi: akami, chutoro and otoro
Akami nigiri with nori seaweed
Chutoro nigiri
Aburi-style otoro nigiri with sumiso sauce
Seared otoro uramaki in two textures

Starters

Otoro carpaccio with mustard ice cream, tomato tartare,
olive tapenade and Mediterranean oil foam
Our traditional tartare with burrata cheese and shiitake consommé
Tuna head meat in brine of carrot, yoghurt and txangurro
spider crab salad with chickweed

Main courses

Mole negro tuna with roast avocado, Yuzu Kosho pil-pil
and crunchy pig's trotters
Tuna loin with garlic mushrooms and slow-cooked egg

Dessert

Custard tart with marinated strawberries, berry jelly
and traditional cream ice cream

Red Menu

91 € Price per person
(VAT Included)

Appetisers

Macaron stuffed with **heart buttercream**
Tuna *sobrassada* cream puff with honey icing
Bluefin tuna miso soup

Japanese view

Balfegó's traditional trilogy of sashimi: akami, chutoro and otoro
Akami nigiri with white kombu seaweed
Chutoro nigiri with osetra caviar
Otoro nigiri with Yuzu Kosho
Tamago otoro gunkan
Otoro tartare temaki and yaki maguro

Starters

Otoro carpaccio with mustard ice cream, tomato tartare,
olive tapenade and Mediterranean oil foam
Chutoro tataki with roast aubergine, natural *cuajada* and miso,
honey and chillies sauce
Tuna belly and oyster tartare ceviche with Gin Fizz foam
Tuna head meat in brine of carrot, yoghurt and txangurro
spider crab salad with chickweed

Main courses

Tuna head meat confit with courgette flower,
scallop and an iodised bed of saffron
Tuna ear with stew spheres and a bed of *callos a la madrileña*
Louisiana-style tuna belly with Cajun prawn and crab

Dessert

Black mandarin mousse with a heart of candied zest,
mandarinetto and kumquat sorbet