

Blue Menu

Traditional trilogy of Balfegó sashimi:

akami, chutoro and otoro

Kobujime **akami nigiri**

Chutoro nigiri with gari and yuzu

Seared tuna belly and avocado **uramaki**

Otoro carpaccio

with mustard ice cream,
tomato tartare and Mediterranean foam

Akami tartare

with burrata, olive cream and red pesto

Spicy otoro tataki sichimi togarashi,

aubergine escalivada (roasted vegetables),
with lemon and rosemary dressing
(option no spicy)

Tuna burger

with sea pesto
and comté cheese

Grilled tuna head meat

with red peppers, low temperature egg and
truffle sauce

Cucumber and mint sorbet

with gin & tonic and lemon jelly



Blue Pairing Menu

Cava AT Roca Brut Reserva

(DO Clàssic Penedès) AT Roca
Macabeo, Xarel·lo i Parellada

Il·lencavònia

(DO Terra Alta) Altavins Viticultors
Garnacha blanca

Nosso

(DO Rueda) Bodegas Menade

Verdejo

Trenel Coteaux-Bourguignons
(DO Coteaux Bourguignons) Trenel Gamay

La Planta

(DO Ribera del Duero) Bodegas Arzuaga Navarro
Tempranillo

Menu Blue 67

Blue Pairing Menu 93

Price per person (VAT included) Menus for min. 2 pax / Full table

* Menu is subject to possible changes due to seasonality of product or changes in the menu.

Red Menu

Appetisers

Ear, Codium seaweed emulsion and pine nuts

A one-of-a-kind **oyster**

Our take on Galician-style **octopus**

Sweetcorn macaron with **heart**-shaped butter cream

Traditional trilogy of Balfegó sashimi:

akami, chutoro and otoro

Akami nigiri with white kombu seaweed and ume

Chutoro nigiri with sumiso sauce

Otoro nigiri with white negi

Squid sashimi with maguro no ko

Oyster, tuna belly
and osetra caviar tartare

Toro carpaccio
whit sea urchin, sukiyaki sauge and yolk

Tuna pâté cannelloni
with idiazabal cheese, a honey and mistela liquor jelly, and cold pine nut soup

Grilled tuna head meat
with onioned baby squid and roasted cherry tomatoes

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

Roasted tuna belly with mashed parsnip and stew of truffel, mushrooms

Sweet tropical ceviche with pear, raspberry, melon and mezcal sorbet

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Red Pairing Menu

Cava Mestres Visol - Gran Reserva Brut Nature 2012

(DO Cava) Mestres

Macabeo, Xarel·lo i 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
Garnacha negra and Cariñena

Château Violet-Lamothe

(DO Sauternes) Château Laribotte
Sémillon, sauvignon blanc i muscadelle

Red Pairing Menu 122

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