

# AGRESTE MAR

## TASTING MENU

9 courses for a complete journey through our local and Italian cuisine  
€100

## À LA CARTE MENU

Sea urchin and coffee sauce €7/ea

Cantabrian superior anchovy, sweet gorgonzola, lemon zest €7/ea

Grilled artichoke, egg yolk, Iberian pork jowl & tuna tartare €12/ea

Puglian tomato tartare and Pantelleria capers €14

90-day aged Friesian beef entrecote carpaccio €18

Roasted cabbage, pickled vegetables, ciausculo €12

Spring onion, octopus, jalapeño and mint €15

Small peas, wild black truffle, and bread crisp €38

24-month Parmesan stuffed cappelletti, butter, sage, and grated 30-month Parmesan €18

Artisanal egg based tagliarini with Norweigan lobster €40

Morels stuffed with traditional Catalan sausage and prawns from Sant Carles de la Ràpita €28

Risotto & Shrimp from Roses €26

Grilled wild fish of the day with lemon sauce and seasonal mushrooms €38

Arturo Sánchez's Iberian pork shoulder milanese style with Béarnaise sauce €26

Pig's trotter medallion and sweetbreads €18

Higinio Gómez's pigeon, Paris coffee sauce €36

## DESSERTS

Hot and cold tiramisu with a touch of whiskey €12

"Tocinillo de cielo" and citrus salad €15

70% chocolate cake with Madagascar vanilla ice cream €15

Paris Brest, Piemonte hazelnut, raspberry, and popcorn €14