



MEMORIES

RESTAURANT

MENU

The background is a light cream or off-white color, heavily textured with fine, irregular speckles of gold leaf. Larger, more prominent veins of a slightly darker, warm gold color run across the surface in a non-linear, organic pattern, creating a classic marbled paper effect. The overall appearance is one of elegance and luxury.

GRAND

TASTING GRAND

CROQUETA

Liquid croquette of Iberian ham and gelée

TACO

Sweet potato taco with seabass brandada

PA, PERNIL I TOMAQUET

Cristal bread, jamón del mar and tomato air

MENJAR BLANC

Green tomatillo granita with tequila reposado and menjar blanc foam

OLIVA

Mimétic olive, chef's surprise

CALÇOTS

Leek, Mexican style romesco and activated charcoal rock

LLAMPUGA I COCA ESCALIVADA DECONSTRUÏDA

Llampuga, creamy roasted vegetables, dehydrated sobrasada and eggplant sablée

ALCACHOFA

Green pipian pine nuts, creamy celeriac, diced Iberian ham, emulsion of pink pine nuts, white truffle oil and seasonal truffle

ESQUEIXADA

Cured moon snapper, marinated carrots, black olive caviar and osmotized red onion Mayan style

CANNELON

Roasted chicken, foie gras and crispy chicken paper

PEIX A LA CATALANA

Fish of the day cooked at low temperature, velouté, sautéed spinach with salted pine nuts and garlic coral with gold dust

ARRÓS SOCARRAT

Rice, prawn carpaccio and aioli made with prawns

MAR I MUNTANYA

Pork belly, Denia shrimp, la choron foam with chipotle and chicken demiglace

MEL I MATÓ

Mató cheese, Honeycomb Yuzu, caramelized pine nuts and rosemary ice cream

FRESA DEL MARESME

Beet gel, licorice ice cream and pickled strawberry rock

\$120 USD



ESSENCE

TASTING ESSENCE

CROQUETA

Liquid croquette of Iberian ham and gelée

PA, PERNIL I TOMAQUET

Cristal bread, jamón del mar and tomato air

LLAMPUGA I COCA ESCALIVADA DECONSTRUIDA

Llampuga, creamy roasted vegetables, dehydrated sobrasada and eggplant sablée

CALÇOTS

Leek, Mexican style romesco and activated charcoal rock

PEIX A LA CATALANA

Fish of the day cooked at low temperature, velouté, sautéed spinach with salted pine nuts and garlic coral with gold dust

RIB EYE

Cooked in a Josper, sweet potato gel, diced beet and cauliflower gel

FRESA DEL MARESME

Beet gel, licorice ice cream and pickled strawberry rock

\$ 65 USD



BOOK NOW