

# *Chef Rafa's Tasting Menu*

SET FOR 4

## *Aperitivo*

### SPHERICAL OLIVES 2013

Have them in one bite and watch out for the pit!

### ☉ PA AMB TOMÀQUET I BOQUERONS

Toasted crystal bread, fresh tomatoes & olive oil topped with boquerones

### SEA URCHIN & PANCETTA IBERICA JOSELITO

Layers of Hokkaido sea urchin, smoked caviar, cured pancetta & brioche

## *Para Picar*

### 🌿 CROQUETAS DE JAMÓN

Put a Spaniard to the test and decide whose croquetas are the best!

### CARAGOLS A LA LLAUNA

Open fire grilled escargot, cooked in Pedro Ximenez wine, shallots, garlic & herbs

### AVOCADO LOBSTER ROLL

A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise

### WAGYU BEEF CHEEK BIKINI

This tapa is perfect for wagyu lovers

### GAMBAS AL AJILLO

Perfectly cooked prawns served with chili & garlic sauce

## *Paella*

JAPANESE BABY SQUID WITH INK SAUCE & CLAMS

## *Sangria*

### SANGRIA CATALUNYA

Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita

**2750** for four persons

