

Transició

[trãnsi 'sjõn] Del lat. transitio, -õnis.

The art of reinterpreting the legacy is our bet and at the same time the challenge and guiding thread that leads us on an exciting journey towards new ports, where we can enrich and enlarge our legacy. Transition creates a starting point from which to begin again.



Pickled oyster

Fennel // Celery // Caviar

Marrow, beef and truffle

Smoked butter // Bresaola // Brioche

Sea urchin and black pork

Sea urchin and spider crab sabayon // Smoked jowl

Asparagus

Smoked sardines // Bagna Cauda // Black garlic

Tendons, seacucumber and peas

Stew // Craquer // Deep fried seacucumber

Jigging Squid

Dashy // Seaweeds // Pan Bao

Moray eel and suckling pig

Suckling pig, moray eel skin and grape // Onion "Coca", moray eel belly and suckling pig skin

Pigeon "a la Royal"

Böreck // Carob, "Palo" and strawberries // Nougatine

Citrics

Yuzu // Pickles // Moroccan lemon

Amazonian fruits in the foresto of Galatzó

Roasted flavours // Tropical flavours