

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 onion

Collagen // Toffee // Green peas

Moray eel and suckling pig

Slaughter rice // Mallorcan "Coca" // Skins in two textures

Mallorcan Wagyu beef

Fore shank // Tail // Beetroot

Pigeon "a la Royal"

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

Citrics

Yuzu // Pickles // Moroccan lemon

Apricot

White chocolate // Ginger // "Coca de patata"