

JORDI CRUZ AND THE ANGLE TEAM HOPES YOU ENJOY YOUR MEAL

GRAN ANGLE MENU 110€

Anchovy and smoked *piparra* peppers with frozen olives
and salting vinaigrette

Burned barks with true morels infusion with pine sprouts

Sweet corn taco and foie gras with *mole*

Sea sponge and Palamos prawn on top of a coral

Squid niguri with grilled tuna skin and eel sauce

Our skewered sardine with aioli sauce,
black garlic charcoal bread and grilled eggplant

Asparagus risotto with parmesan cheese and squid juice

Scarlet shrimp bouillabaisse infused with anise and saffron

Veal "cap i pota" rice with oysters

Cod fish confit with mortar sauce,
creamy kohlrabi, black garlic and almonds

Pigeon in its own sauce
with pigeon liver pâte sablée and roast pistachios

Coconut ice cream with pineapple sorbet and peanut sponge cake

Chocolate textures with vanilla ice-cream and hazelnuts

Petit fours

Option of Wine Pairing with Gran Angle Menu 60€

ANGLE MENU 85€

Green tomato "Gazparejo"

Fried red band fish with hollandaise foam and spiced lemon

Iberian pork fritter with ham and Sherry Oloroso broth

Our skewered sardine with aioli sauce,
black garlic charcoal bread and grilled eggplant

Scallop with spicy shoots and carrot textures

Thai style roast market fish with small Norway lobster and
young leek

Painted roast sweet potato, duck a la royale,
corn, foie gras and *mole poblano* sauce

Yuzu and tonic bubbles, sweet chilli and mango sorbet

Crunchy cookie with yogurt, flowers and violet ice cream

Petit fours

Option of Wine Pairing with Angle Menu 50€

Our menu is flexible and can be adapted to guest's requirements,
food allergies or intolerances

* 10% VAT included

* It does not include wine

* The same menu will be served to all guests at the table

* The menus could change by the chef as we use fresh seasonal products

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LUNCH MENU 50€

Only lunch from Monday to Friday no festive

Frozen, smoked latxa sheep's cheese with Leon cured beef chips

Our skewered sardine with aioli sauce,
black garlic charcoal bread and grilled eggplant

White asparagus from Navarra with citrus water and curry spheres

Red mullet and small Norway lobster rice with alioli mortar

Painted sweet potato, roast guinea fowl, corn, foie gras and
mole poblano sauce

Chocolate and hazelnuts textures with vanilla ice-cream and bourbon

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* 10 VAT included

* It does not include drinks

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* The same menu will be served to all guests at the table

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