

JORDI CRUZ AND THE ANGLE TEAM HOPES YOU ENJOY YOUR MEAL

**GRAN ANGLE MENU 100€**

Bread crust with black truffle and mushroom water

Sweet corn taco and foie gras with *mole*

Squid niguiiri with grilled tuna skin and eel sauce

Braised *calçots* with charcoal bread and chilli *romesco*

Maresme peas, cuttlefish parcel, sea sprouts and truffle

Parmesan raviolone with egg, truffle and artichoke textures

Scarlet shrimp bouillabaisse infused with anise and saffron

Partridge rice with black trumpet mushrooms and roast foie gras

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

Sea and mountain fusion: butcher's steak with smoked sardine and coffee Paris beetroot

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 Gran Angle Menu 55€**

**ANGLE MENU 75€**

Smoked sardine, *piparra* peppers, frozen olives with salted fish vinaigrette

Fried red band fish with hollandaise foam and spiced lemon

Roast vegetables *escalivada* with black sausage

Cured egg yolk with a selection of Iberian meats

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

Coconut ice cream with Madras curry, pineapple and peanut sponge

Chocolate textures with vanilla ice-cream and hazelnuts

Petit fours

**Option of Wine Pairing with Angle Menu 40€**

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

JORDI CRUZ AND THE ANGLE TEAM HOPES YOU ENJOY YOUR MEAL

**LUNCH MENU 50€**

Only lunch from Monday to Friday no festive

**Appetizers**

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

Braised *calçots* with charcoal bread and chilli romesco

Mussel curry with citrus water and curry spheres

**Starters to choose**

Rockfish rice with small cuttlefish and aioli

or

Cannelloni with a white sauce made with goat's milk and truffle

**Main courses to choose**

Cod fish confit with creamy kohlrabi, black garlic and almonds

or

Roast guinea fowl with foie gras, black garlic and eggplant

**Deserts to choose**

Coconut ice cream with Madras curry, pineapple and peanut sponge

o

Caramelized banana ice cream with ginger and chocolate

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

\* 10 VAT included

\* It does not include drinks

\* Only lunch from Monday to Friday no festive

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

\* The menus could change as we use fresh seasonal products