

JORDI CRUZ AND THE ANGLE TEAM HOPES YOU ENJOY YOUR MEAL

GRAN ANGLE MENU 100€

Angle vermout

Sweet corn taco and foie gras with mole

Nigiri style squid rice, tuna skin and fresh wasabi

Small confit leeks with balsamic and iced "romesco"

Maresme peas with cod, truffle and catalan sausage

Cured egg yolk with a selection of Iberian meats

Scarlet shrimp bouillabaisse with anise infusion

Saint Félicien rice with free-range chicken, walnut and truffle butter

Grilled market fish, bone broth and textures of purple cauliflower

Sea and mountain fusion:

Butcher's steak with smoked sardine and beets

Caramelized banana ice cream with ginger and spiced chocolate

Crunchy cookie with yogurt, flowers and violet ice cream

Petit fours

Option of Wine Pairing with Gran Angle Menu 55€

ANGLE MENU 75€

Bloody Mary on the rocks

Celery and lime sorbet with lettuce and salted fish

Sweet corn taco and foie gras with mole

Scamorza spheres, smoked *calçots*, hazelnuts

with mushroom and thyme infusion

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

Roast guinea fowl with foie gras, black garlic and eggplant

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 intolerance

* 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

Appetizers

Bloody Mary

Crisp foie gras and corn

Cured egg yolk with a selection of Iberian meats

Starters to choose

Rockfish rice with small cuttlefish and aioli

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

Main courses to choose

Cod fish with mascarpone, kohlrabi creamy and almonds

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Roast guinea fowl with foie, eggplant textures and black garlic

Deserts to choose

Coconut ice cream with Madras curry, pineapple and peanut sponge

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Caramelized banana ice cream with ginger and chocolate

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