

citrus

RESTAURANT & SUSHI BAR

Private and exclusive
room for groups of 10 people or more

LEMON&CO

TO SHARE

Acorn-fed Iberian ham & flatbread with tomato
California Uramaki: Crab, cucumber and avocado,
coated in red tobikko and miso mayonnaise
Prawn fitters with thai sauce
Croquetes tres formatges
Mozzarella and truffle sandwich

TO CHOOSE

Cantabrian hake with wakame seaweed and
miso mayonnaise
or
Veal entrecote with eggplant mutabal and
truffled potatoes

Catalan cream, without any inventions

Bread

Mineral Water or soft drink

Cellars:

Arienzo Criança de Marqués Riscal / Vaya Pasada

Coffee or tea

LIME&CO

TO SHARE

Acorn-fed Iberian ham & flatbread with tomato
Pinku Uramaki : Salmon and cream cheese covered
with avocado and pomegranate
Fried eggs in their nest, with acorn-fed ham and
shoestring potato
Skyscraper of tomato & Mozzarella fior di latte
Piquillo pepper and Calaf egg croquettes

TO CHOOSE

Grilled fillet of sea bass with vegetable caponata
and avocado "chimichurri"
or
Grilled duck magret with passion fruit and
potato strudel

Lemon tart and white chocolate ice cream with violets

Bread

Mineral Water or soft drink

Cellars:

Arienzo Criança de Marqués Riscal / Vaya Pasada

Coffee or tea





POMELO&CO

TO SHARE

Acorn-fed Iberian ham & flatbread with tomato
Foie Uramaki : Caramelized pear and brie covered with flambéed foie with raspberry and raspberry teriyaki
Stracciatella with smoked eggplant, honey and basil
Truffled croquettes
Poularde cannellone with mild bechamel and parmesan cloud

TO CHOOSE

Grilled salmon with string beans, beetroot, lemon confit and tartar sauce
or
"Filet mignon" medallions with three cheeses and potato strudel

Chocolate sin and citrus clouds

Bread
Mineral Water or soft drink
Cellars:
Arienzo Criança de Marqués Riscal / Vaya Pasada
Coffee or tea

citrus

RESTAURANT & SUSHI BAR



CITRUS&CO

TO SHARE

Acorn-fed Iberian ham & flatbread with tomato
Freshly-made guacamole with tortilla chips
Bonbons of foie and caramelized apple
Red velver Uramaki: *Balfegó* tuna, cream cheese, caramelized strawberry and yuzu pearls
Calamars a l'andalusa amb maionesa d'àloe vera
Iberian secret skewers lacquered with honey and soy

TO CHOOSE

Grilled meagre with sauteed vegetables and quinoa
or
Old cow steak with foie and mashed potato

Naranjus cream of mango with red fruit and raspberry sorbet

Bread
Mineral Water or soft drink
Cellars:
Arienzo Criança de Marqués Riscal / Vaya Pasada
Coffee or tea

Private and exclusive
room for groups of 10 people or more



VEGGY&CO

TO SHARE

Vegie Fotomaki : Avocado, mango, green asparagus, carrot and cream cheese
Freshly-made guacamole with tortilla chips
Vegan Gunkan: Cucumber, quinoa, edamame and miso sauce
Piquillo pepper and Calaf egg croquettes
Mozzarella and truffle sandwich

TO CHOOSE

Tagliatelle with "burrata di búfala", with lemon thyme and pesto
or
Wok of seasonal vegetables

Catalan cream, without any inventions

Bread
Mineral Water or soft drink
Cellars:
Arienzo Criança de Marqués Riscal / Vaya Pasada
Coffee or tea

