
LEMON MENU

A fresh bite

TO SHARE

Prawn salad with quinoa, avocado, pineapple, spinach, pomegranate and passion fruit sauce

California Uramaki roll: Crab, cucumber and avocado, coated in red tobiko and miso mayonnaise

Fried eggs in their nest, with acorn-fed ham and shoestring potato

Crispy potatoes very spicy

Skyscraper of tomato & mozzarella "Fior di latte", basil and tartufata

Three cheese croquettes

TO CHOOSE

Sea bass dices with wakame seaweed and miso mayonnaise

Beef tataki with sun-dried tomato pesto and broken hazelnuts

Vegetable rice with Iberian secret

DESSERT TO CHOOSE

Catalan cream, without any inventions

Spongy Greek yoghurt with red fruit soup

Coca bread with tomato

Still water 1/2

Red wine Arienzo crianza - Marqués de Riscal

White wine Vaya Pasada

Coffee

36,50€

VAT included

Minimum 6 people

LIME MENU

For those nights that promise

TO SHARE

Acorn-fed Iberian ham & flatbread with tomato

Pinku Uramaki roll: Salmon and cream cheese covered with avocado and pomegranate

Fried eggs in their nest, with acorn-fed ham and shoestring potato

Crispy potatoes very spicy

Skyscraper of tomato & Mozzarella "Fior di latte", basil and tartufata

Cuttlefish croquettes with its ink and a touch of aioli

TO CHOOSE

Grilled hake with cream of broccoli, fennel and vegetable spaghetti

Grilled Iberian beef fillet with mashed potatoes and grilled aubergines

Black rice with beach cuttlefish and a touch of alioli

DESSERT TO CHOOSE

Lemon cake and white chocolate ice cream with violets

Chocolate sin with egg custard

Coca bread with tomato

Still water 1/2

Red wine Arienzo crianza - Marqués de Riscal

White wine Xic blanc - Agustí Torelló Mata

Coffee

39,50€

VAT included

Minimum 6 people

ARANJA

MENU

Let's make life more exciting

TO SHARE

Acorn-fed Iberian ham & flatbread with tomato

Skyscraper of tomato & mozzarella "Fior di latte",
basil and tartufata

Pinku Uramaki roll: Salmon and cream cheese covered with avocado and pomegranate

Spicy garlic prawns

Truffled croquettes

Poularde cannellone with mild bechamel and parmesan cloud

TO CHOOSE

Grilled sea bass supreme, vegetables
and "chimichurri" of avocado

"Filet mignon" medallions with three cheeses and potato strudel

Seasonal vegetable rice with tuna tataki
and miso mayonnaise

DESSERT TO CHOOSE

Chocolate sin and citrus fruit cloud

Spongy Greek yoghurt with red fruit soup

Coca bread with tomato

Still water 1/2

Red wine Arienzo crianza - Marqués de Riscal

White wine Xic blanc - Agustí Torelló Mata

Coffee

44€

VAT included

Minimum 6 people

CITRUS

MENU

Be citric, not acid

TO SHARE

Acorn-fed Iberian ham & flatbread with tomato

Freshly made guacamole with "tortitas" chips

Shell Crab Uramaki roll: Soft-shell crab in tempura and spicy cucumber, covered with avocado and passionfruit sauce

Red Velvet Uramaki roll: Balfegó tuna, cream cheese, caramelized strawberry and yuzu pearls

Andalusian style squid with kimchi mayonnaise

Iberian secret skewers lacquered with honey and soy

TO CHOOSE

Grilled Balfegó tuna with mango salad, arugula, avocado and miso mayonnaise

Pampered rice with prawns and seaweed mayonnaise

Grilled beef surloin, sliced and fried potatoes

DESSERT TO CHOOSE

Naranjus: cream of mango with red fruit and raspberry sorbet

Creamy chocolate cake

Coca bread with tomato

Still water 1/2

Red wine Arienzo crianza - Marqués de Riscal

White wine Xic blanc - Agustí Torelló Mata

Cava Agustí Torelló Mata brut reserva

Coffee

49,50€

VAT included

Minimum 6 people

citrus

RESTAURANT & SUSHI BAR



VEGGIE MENU

Green is the most popular flavor!

TO CHOOSE

Veggie Futomaki roll: Avocado, mango, green asparagus, carrot and cream cheese

Garden salad with mushrooms and cashew nuts

Truffled croquettes

TO CHOOSE

Garden vegetable rice with miso mayonnaise

Seasonal vegetable wok

Skyscraper of tomato & mozzarella "Fior di latte", basil and tartufata

DESSERT TO CHOOSE

Catalan cream, without any inventions

Lemon cake and white chocolate ice cream with violets

Coca bread with tomato

Still water 1/2

Red wine Arienzo crianza - Marqués de Riscal

White wine Xic blanc - Agustí Torelló Mata

Coffee

36,50€

VAT included

citrus

RESTAURANT & SUSHI BAR

