
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 fillet with boletus parmentier, vegetables and demi-glace sauce

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, Cabirol DO Montsant

White wine Xic blanc - Agustí Torelló Mata

Cava Agustí Torelló Mata brut reserva

Coffee

49,90€

VAT included

Minimum 6 people

citrus

RESTAURANT & SUSHI BAR

