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# CITRUS

## MENU

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*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

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### 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

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### DESSERT TO CHOOSE

Naranjus: cream of mango with red fruit and raspberry sorbet

Creamy chocolate cake

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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

