

Origens Menu

To share

Km 0 tomato salad with Italian burrata, pickled Figueres onion, toasted pine nuts, Parmesan and basil

Seasonal chilled roasted tomato soup, with mint gel, semi-dried cherry tomatoes and cucumber

Citrus-marinated bonito sashimi, served with pistachio ajoblanco, piparras peppers, grapes and apricot

Main course

Grilled sole with beurre blanc sauce and Mediterranean touches: mint, orange and lemon

Steamed hake with pea velouté, sugar snap peas, yellow cherry tomatoes, lime and basil

Roasted coquelet with aromatic herbs, served with its hop-infused cooking jus, caramelised shallots and ratte potatoes

Slow-cooked lamb neck with roasted leek purée, cherries and apricot, finished with lemon thyme cooking jus

Squid and cuttlefish rice with bonito belly, roasted red pepper and piparras peppers (minimum 2 pax)

Summer risotto, lime, wild strawberries and basil

Desserts

Lotus biscuit creamy cheesecake with salted toffee

Lemon in textures, olive oil and dried meringue

Maresme strawberries, cheese and mint: strawberry sorbet, marinated strawberry tartare, strawberry gel, white strawberries, fresh citrus cheese, pink peppercorn, crumble and mint

Homemade Kinder Bueno tiramisu, our signature recipe