

# Tragón Menu

Full table serving

## Snacks

Ibiza's farm

Fennel flavoured olive cream and pomegranate vermouth

## Stroll around spanish bars, a walk through tradition

Esqueixada (Catalonia)

Anemone Mollete from Antequera, bienmesabe and rebujito

Cococha pilpil, vizcaina, green sauce... Basque Country gift

Extremadura pork (fried eggs with Iberian ham and snails)

## Picnic under a fig tree

Botijo filled with acid apple water

Homemade bread and alioli (5 year sourdough starter)

Cured meat and fish, pikles and saltings ...

## Satiating dishes

Green vegetables gardened vanilla flavoured, 20 varieties  
(raw, spicy, tepid, sprouts and germinate)

Red mullet and mussel pickle

Wood fire roasted potato and fresh anchovy garum

Onion consomme, fritter and wasabi broth

Legumes binomial Mexican + Thai. Tolosa bean and  
big bean of La Granja

Bullit. Day fishing on the llaut (moray, skate and espardeña clam)

Liquorice oxtail cannellone in its marrow and capuccino

## Sweet world

A lemon tree and island herbs

Sesame coulant (As of Michel Bras recipe)

Alice in wonderland (sweets&candies)

Price : 155 €

Selected liquid harmony pairing: 80 €