

BARRA OSO

STARTERS

Gildes

Anchovies 00

Natural oyster

Oyster with piparra dressing

Oyster with yellow chili escabeche dressing

Katsusando of "cap i pota"

Pickled mussels, toasted bread, fish roe, tarama

Amberjack, zucchini, "viatjat" dressing

Cured scallop, "beurre blanc" sauce, mandarin

Skrei cod, confit artichokes, miso

Roasted peppers, egg, anchovy

Burrata salad, ratte potato, confit tomato

Aged beef steak tartare

SPOON

"Escudella" broth (p.p.)

MAIN COURSES

Coastal squid, tendon and chickpea stew, Brussels sprouts

Grilled sea croaker, celery, parsnip, vanilla

Monkfish, nightingales

Turbot "que lo pario", turnips, capers

Grilled amberjack breakdown

KFC chiken thigh, super tartare

Crispy pork knuckle, candied onions

Barberie duck, demi-glace, "crème fraîche" blackberries

Filet mignon, pickled green peper sauce

Grilled steak, demi-glace, Pont Neuf potatoes

SIDES

Peasant bread with or without tomato

My mother in law's Basque Salad

Smashed potato, tettuce, parmesan