



Catalan bread toast, Cantabrian anchovies with olive and piparras emulsion

Crispy cannoli of steak tartare and old-style mustard butter

## starters

Buffalo burrata injected with rocket pesto, charcoal grilled sweet potatoes with agave syrup and roasted cashew nuts.

Tuna and pistachio tartare with crispy plantain.

Grilled octopus with green chimichurri on Mahon cheese parmentier.

## Mains (to choose)

Argentinean sirloin steak with roasted vegetables and green pepper sauce.

Grilled French rack of lamb and its reduction, with pumpkin sponge cake and pine nuts.

Wild sea bass with almond cream and celeriac foam.

## To finish, a tasting of...

Creamy bergamot and cava sorbet.

Spiced Mato cheese, crumble and nuts in cocoa with truffled honey.

Chocolate and strawberries in textures

**75**€ per person (VAT included) drinks not included



www.arcanobarcelona.com / info@arcanobcn.com