

GROUP TASTING MENU

Cactus cocktail

Bloody Mary on the rocks

On top of a coral:

Galician clam with caviar

Cured tuna with plankton crust

Sea urchin cone

Passion fruit aguachile with oyster, cockles and marinated mackerel

Foie-gras flakes with mole sauce in a sweet corn taco

“Maresme” peas, cured egg yolk with root mousse,
cod tripe, truffles with citric pepper stencil

Scarlet shrimp with soft, toasted almonds, tarragon and kumquat

Thai-style Galician hake with razor clam, celeriac and placton

Duck à la royale with lavender, Sichuan and foie-gras

Lemon thyme textures, bergamot and crunchy Bataks peppercorn

Teatime, Earl Grey and “Tres leches”

Petit fours

185€ Tasting Menu

10% VAT included

Prices per person

Beverage not included

Tasting menu up to 14 diners

The same menu will be served to all guests at the table

The menu could change by the chef as we use fresh seasonal products

Jordi Cruz and The Angle's team wish you enjoy your meal

Our menu is flexible and can be adapted to guest's requirements, food allergies or intolerance

BEVERAGE - BODEGA

OPTION A

50€

White wine Abadal Picapoll, D.O. Pla de Bages

Red wine, Emilio Moro, D.O. Ribera del Duero

Sweet wine, Moscatel Emilin, Lustau D.O. Jerez

Mineral water

Coffee and tea

OPTION B

70€

Sparkling wine, Coupage Angle by Mestres, D.O. Cava

White wine, Pazo Señorans Colección, D.O. Rías Baixas

Red wine, Valdepoleo, D.O.C. Rioja

Sweet wine, Ambrosía Reserva Especial, D.O. Jerez-Sherry

Mineral water

Coffee and tea

OPTION C

90€

Sparkling wine, La Cuvee Brut, Laurent Perrier, A.O.C. Champagne

White wine, Louis Jadot, A.O.C. Chablis

Red wine, Les Terrasses by Alvaro Palacios. D.O.Q. Priorat

Sauternes, Chateau Violet Lamothe

Mineral water

Coffee and tea

10% VAT included

Prices per person

The same option will be served to all guests at the table

The packages are subject to change by the Sommelier according to season

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WELCOME DRINK OPTION

OPTION 1

9€

Sparkling wine:

Coupage Angle by Mestres

D.O. Cava

OPTION 2

12€

Rose Sparkling wine:

De nit, Raventós i Blanc

D.O. Conca del riu Anoia

OPTION 3

18€

Sparkling wine:

La Cuvee Brut, Laurent Perrier

A.O.C. Champagne

10% VAT included

Prices per person

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