## SEASONAL SUGGESTIONS

# SALT × FIRE

Two flavor enhancers coming together: salt that enhances and fire that transforms.
At SALT, seasonal produce expresses itself with a Mediterranean soul.
At FIRE, opposites attract: embers elevate km0 (local) produce.
An honest proposal designed to share and enjoy because in Barcelona,
the best way to extend summer is to keep savoring it.

## STARTERS

**Aged beef cecina Toasted**
Hazelnut with artichoke, pomegranate,
muscat vinaigrette and tarragon
(N)(SF)
22

**Our "bomba de La Barceloneta"**
Braised beef cheek
with brava sauce and aioli
(SF)(ALH)(G)(EG)(ML)
8

*Served on tableware designed by Diego Nine.*

## MAINS

**Surf & Turf Rice**
Free-range chicken
with crayfish and aioli
(CR)(MK)(EG)(SF)(ALH)
26

**Pumpkin Roasted**
Pumpkin with shallot
with Endives and Idiazábal cheese
(V)(ML)(SF)
22

Fresh local fish. Sustainable coffees and infusions. Price in Euros | VAT included

(N) Nuts, (ML) Lactose/Milk, (G) Gluten, (EG) Egg, (V) Vegetarian,
(CR) Crustaceans (MK) Mollusks, (SF) Sulfites, (ALH) Alcohol