

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"

Stewed oxtail
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