

Tasting Summum Menu

Classic Ceviche  

Lillet. Sauvignon blanc, Muscadelle. D.O. Burdeos, Francia

“Sope” of goat from Fuerteventura with beans and chili sauce 

Jean Leon Vinya Gigi. Chardonnay. D.O. Penedés

Octopus with sugar peas, fennel and kimchi mayonnaise     




*Amic. Garnacha blanca, Viognier, Marsanne, Roussanne
D.O. Empordá*

Cod with pork hands sauce and chickpeas   

*Atlante. Listán negro, Vijariego negro. D.O. Valle de la Orotava,
Tenerife*

Young pigeon with hazelnut praline, toasted butter and coffee   

Montebaco. Tempranillo. D.O. Ribera del Duero

Glazed calf cheek, cream of celery-turnip rooted and “bonita” potatoe 
  *Sinsäl. Bonarda, Barbera. D.O. Gutturmo Emilia-Romagna, Italia*

Pistachio Brownie    

Gramona Vi de Glass. Guewurztraminer. D.O. Penedés

Price per person 69€

The recommended wines have a supplement of 41€