

THE ROOF

VALENTINE'S DINNER FEBRUARY 14TH

Welcome glass of cava Ars Collecta Rosé

TO SHARE

Edamame hummus
Crispy rice and seaweed

Yucas bravas
Miso and black garlic mayo with kimchi brava sauce

Dry-aged rib-eye tataki
Yuzu ponzu sauce and katsuobushi

TO START

Yellowfin tuna ssam
Avocado cream and kiwami wasabi

Grilled red shrimp from Palamós
Cured egg yolk, cilantro and lime

TO FOLLOW

Beef tenderloin Donburi
Rice bowl with tenderloin in Southeast Asian sauce, spring onion and poached egg

DESSERT

Madagascar vanilla pannacotta
Raspberry sorbet and rose sponge cake

Water, soft drinks, coffee and tea

80 EUR / PERSON
VAT included

THE
BARCELONA
EDITION

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