



## SOUL OF FIRE

A TRIBUTE TO THOSE WHO TAUGHT US THE ESSENCE OF FLAVOUR

### PURE STATE

#### **Hamachi, Sóller orange ponzu and cucumber**

Josper-seared hamachi, delicate and juicy, with Sóller orange ponzu bringing brightness and acidity, finished with cucumber for a clean, balanced finish.

A fresh and precise opening that awakens the palate.

### GREEN · VEGETAL

#### **Avocado, Josper-grilled artichoke and Sóller lemon**

Creamy Sa Pobla avocado gazpachuelo with Josper-grilled artichokes, adding depth and subtle smoky notes, finished with Sóller lemon to enhance its freshness.

Balance and transition towards intensity.

### FIRE · SEA

#### **Grilled octopus, caramelised kimchi and ajo blanco**

Grilled octopus, tender with a slight crisp, paired with caramelised kimchi for bold character, creamy ajo blanco and charcoal-roasted cassava for texture and a subtle smoky finish.

The central moment, where fire defines the experience.

### DESSERT

#### **Chocolate fudge, charred strawberry and peanut**

Dense and intense chocolate fudge cookie, with charred strawberries adding acidity and toasted notes, served with artisanal peanut ice cream.

A deep and balanced finish.

**75€ per person**  
(VAT included)