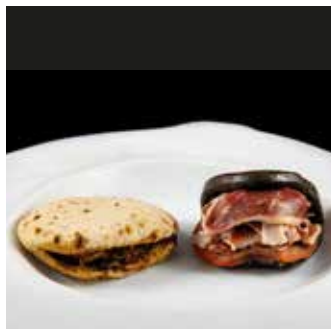


MENÚ FABRA



STARTERS

**Bao bread with Iberian ham and tomato slice.
Mini “cochinita pibil” pita bread (slow-roasted pork)**



FIRST COURSE

**Emperor fish ravioli, baby broad beans,
wakame, ham powder and passion fruit soup.**



SECOND COURSE

Beef sirloin grenadines with local vegetables.



DESSERT

Chocolate mousse dome with mojito core.



CELLAR

**White Wine Poesia, DO Catalunya
Red Wine Cuatro Gotas, DO Rioja
Water and coffee**