

# SLOW

## FINGER FOOD & STARTERS

### SUPER RAVIOLI II

Sea buckhorn and Iberian pork, lobster and coconut milk american sauce.

7,5€ (1 unit)

### SURMULLET COCA

Fresh and marinated, tomato, fennel, kombu and fresh leaves.

14,8€

### DELTA OYSTER

Celery and granny smith apple purée and pickled shallot.

4,3€/unit

### MARINATED MACKEREL

Red pepper, aubergine and cashew "ajo-blanco" creams.

10,8€

### X-NEM ROLLS\*

Milk lamb and vegetable Vietnamese-style Nem rolls

8,7€ (3 u.) / 2,9€ (+1 extra)

\* Vegetarian option 

### COD SALAD\*

Cod slices dressed in a 'pil pil' orange vinaigrette and olives.

14,5€

\* Vegetarian option 

### PORCHETTA

Roasted Pork stuffed with shiitake mushrooms and a green salad.

15,8€

### 'TIRADITO'

Farm tuna loin with 'leche de tigre' sauce, sea urchin, sweet potato and avocado cream.

19,5€

## FROM THE SEA

### GRILLED OCTOPUS

Creamy polenta, tomato, olives and capers.

18€

### GRILLED SCALLOP

Celeriac puree, passion fruit and truffle

17,9€

### STRIPED RAY

Grilled ray fish fin with black garlic 'alioli' sauce in a 'suquet' style rock fish stew.

18,9€

### RED SHRIMP RICE

With zucchini and grilled zucchini flower.

21€

### DAILY FISH

Grilled, lettuce cream and a saffron emulsion.

Market price

### MONKFISH FIN

Grilled green onions and a broth emulsified with lemon.

20,5€

## FROM THE LAND

### VEGGIE ROYAL

Seasonal spinach, vegetables and tubers and black truffle emulsion.

14,5€

### LAMB TERRINE

Pistachios and pears, smoked eggplant, sour sauce & pesto.

16,9€

### FRIED BIO EGGS

Eggs fried in extra virgin olive oil, burrata cheese, boletus and sea urchin.

15,6€

### TRUFFLED ENTRECÔTE

Grilled dry aged beef, potatoes and mushrooms.

23€

### SMOKED TARTAR

Dry aged beef, smoked eel, served on oven cooked bone marrow.

19,5€

### BRAISED CHEEK

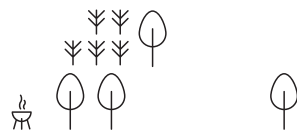
Veal cheek, boletus sauce, mushrooms and Jerusalem artichokes.

19,5€

### IBERIC CHOP

Iberian pork cutlet, bio vegetables salad, orange and ginger.

17,5€



### BREAD BASKET

Sourdough bread basket with extra virgin olive oil.

4€/Basket

### MIDDAY FORMULA\*

Select any dish from our menu

+6€

Selected dish  
+ Soup or salad  
+ Dessert or coffee  
+ 1 Drink

Ask our staff before ordering if you have any **food allergies** or **intolerances**.

\* Available Monday to Friday (except public holidays).  
• All our prices include VAT

# SLOW

— LES POSTRES —

## CREMÓS DE XOCOLATA

Lingot cremós de xocolata negra, nata especiada i gotes d'oli picant de mole.

6,9€

## MOUSSE BLANCA

Xocolata blanca, maduixots i alfàbrega.

6,8€

## EXPRESSO CASSÍS

Cremós de cafè, granissat de cafè i shiso, escuma de cassís.

6,9€

## LLIMONA PELADA

Sorbent de llimona artesanal, merengues de farigola llimonera i flor de Sichuan.

6,5€

## MERENGADA D'OVELLA

Llet merengada fumada, pa d'especíes i nous.

6,9€

## FORMATGES

De diferents llets i maduracions.

12,5€

## TRACA FINAL

Selecció variada de les nostres postres, ideal per compartir.

18€

## CÒCTELS D'AUTOR

8€/còctel

Si teniu cap **al·lèrgia** o **intolerància alimentària**, pregunteu al nostre equip.

IVA Inclòs

— LOS POSTRES —

## CREMOSO DE CHOCOLATE

Lingote de chocolate negro con nata especiada y gotas de aceite picante de mole.

6,9€

## MOUSSE BLANCA

Chocolate blanco, fresones y albahaca.

6,8€

## EXPRESSO CASSÍS

Cremoso de café, granizado de café y shiso, espuma de cassís.

6,9€

## LIMÓN PELADO

Sorbete de limón con merengues de tomillo limonero y espolvoreado con flor de Sichuan.

6,5€

## MERENGADA DE OVEJA

Leche merengada ahumada, pan de especias y nueces.

6,9€

## QUESOS

De distintas leches y maduraciones.

12,5€

## TRACA FINAL

Selección variada de nuestros postres, ideal para compartir.

18€

## CÓCTELES DE AUTOR

8€/còctel

Si tiene alguna **alergia** o **intolerancia alimentaria** pregunte a nuestro equipo.

IVA Inclòs

— DESSERTS —

## CREAMY CHOCOLATE

Creamy dark chocolate ingot, spiced cream and spicy 'mole' oil drops.

6,9€

## WHITE MOUSSE

White chocolate, strawberries and basil.

6,8€

## ESPRESSO CASSÍS

Coffee cream, coffee and shiso shaved ice, blackcurrant foam.

6,9€

## PEELED LEMON

Lemon sorbet with lemon thyme meringues, sprinkled with Szechuan flower.

6,5€

## SHEEP'S 'MERENGADA'

Smoked 'cinnamon' milk, gingerbread and walnuts.

6,9€

## CHEESE PLATE

Different types and maturities.

12,5€

## FIREWORKS!

A wide selection of our best desserts, ideal to share and taste different.

18€

## SIGNATURE COCKTAILS

8€/cocktail

Ask our staff before ordering if you have any **food allergies** or **intolerances**.

VAT included