

# GURÍ

## BITES

Oyster | natural · 4.5/u | citronette · 5/u

Sourdough bread | Smoked butter | Active charcoal salt · 5.5

Homemade chicken liver pate | orange | brioche · 5

Empanadilla | Grilled asparagus | urgell alt cheese | romesco · 6/u

Bluefin tuna | tapioca crispy | citrus mayonnaise | caper leaves · 8/u

## SHARE OR NOT...

Grilled seasonal lettuce | Creole sauce | fermented lemon · 10

Pumpkin in texture | beef and amontillado consommé | marrow | pipes · 12

white eggplant | roasted pepper | idiazabal | hazelnuts · 9

Red shrimp | gazpachuelo | green sauce | topinambur · 19

Local squid | black pudding sausage | lamb's lettuce sauce | confit tomato · 15

Wild scallop | broad bean | spring onion | almond cream · 13

Sweetbread Katsu Sando | pickled fennel | yellow pepper · 16

Handmade ricotta & kale tortellonis | zucchini | pistachios · 18

Beef tongue skewer | cabernet sauvignon vinegar | Pink pepper · 10

lamb rump | its juice | parsnip · 22

Organic Simmental cow flank steak | chimichurri · 19

fish of the day (ask)

## IRRESISTIBLE

The Mate | gin | herba mat | lemon · 4

Frozen Alfajor | dulce de leche | vanilla ice cream · 7

Nectarine | earl gray tea | diplomatic tonka bean cream | sponge cake | meringue · 8

Creamy chocolate | Caviaroli | Salt | Activated charcoal carasau bread · 7

# Gurí Menu

**¡Let yourself go and live the experience!**

The tasting menu consists of 7 courses, we choose all the dishes at the moment, from dishes on our menu.

52/p.p

Does not include drinks.

Bread service · 3/p.p

The menu includes a tasting of smoked butter or smoked extra virgin olive oil

If you have any allergies, intolerances or food preferences, please tell us, we will surely be able to adapt so you can enjoy our menu without worries!

The menu is served to a full table.