

BOCA

BARCELONA
GINRAW
GASTRONOMIC GIN



LYRE'S
VINO-ALCOHOLIC



50
BEST
Discovery

GABRIELA CHAMORRO

14-16 MAR | 7:30 pm

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FOOD

A Journey Through Mesoamerica

Welcome to this culinary journey through Mesoamerica - a historical region and cultural area that extends from southern Mexico all the way down to Costa Rica and includes countries like Nicaragua, Guatemala, El Salvador etc.

We share a common ancestral past where nutritious food, mythology and identity transcend space and time.

Each dish today is a reinterpretation of our rich cultural heritage told through the products, tales, and traditions.

A journey into the future inspired by the secrets of the past.

STARTERS

LA TRIADA

La triada consists of three native products that indigenous people ate: corn, beans, and squash. Each of them holds nutritional value but also a very important place in sacred ceremonies.

Pumpkin, Aji Blanco, Almond Praline, Truffle (V)(GF)(N)

&

Huitlacoche Infladita, Salsa Verde, Red Beans Puree (D)(V)(GF)

FRUTOS DEL MAR

The proximity to the sea and riverbanks helped the Mesoamerican people to develop a dynamic fishing activity that was predominant in their diet. They greatly appreciated the blessings that fresh and salty water had to offer.

Seabass Ceviche, Passion Fruit, Amaranth (GF)

&

Poached Prawns, White Beans, Beurre Blanc (A)(D)(GF)(S)

MAINS

GRANOS SAGRADOS

Mesoamericans were skilled farmers who relied heavily on agriculture. They recognized the intrinsic value of seeds as the source of new life developing complex rituals and traditions around the planting, harvesting, and consumption of different seeds.

Halibut, Achiote, Sweet Plantains Sauce, Chimichurri (D)(GF)

or

Arroz Aguado, Scallops, Goat Cheese, Sweet Corn (D)(GF)

FINALE

DESDE LA TIERRA

Cacao, the food of the gods, was widely enjoyed by the people of this region. At a time, it was also used as the highest form of currency, regarded for its aphrodisiac powers, and leveraged for ceremonial activities. It is one of our greatest gifts to the world.

Coffee represents the marriage between three civilizations thousands of miles apart - Mayan, Spanish & Arab. Sarchimor coffee beans have shown exceptional resilience and adaptability.

Sarchimor Ice Cream, Caramel Ganache, Chocolate Soil (D)

¡Buen provecho!

DRINKS

BEER

Estrella Damm Draught, Spain

GASTRONOMIC GIN

GINRAW X GABRIELA

GinRaw Orange Blossom, Ginger Syrup, Dry Vermouth, Ricotta Wash

FÍGARO

GinRaw Cherry Blossom, Bonanto Aperitivo, Orange Zest

GinRaw Cherry Blossom

GinRaw Lavender

GinRaw Orange Blossom

NON-ALCOHOLIC COCKTAILS

LYRE'S CLASSICO GRANDE SPARKLING

LYRE'S AMALFI SPRITZ

Lyre's Italian Spritz, Lyre's Classico Grande Sparkling, Orange Slice

LYRE'S G&T

Lyre's Dry London, San Pellegrino Citrus Tonic, Orange Slice

WATER

Acqua Panna 50cl

San Pellegrino 50cl