

FORN DE SANT JOAN

MENU 1

TAPAS TO SHARE

Iberian pork cheek croquettes and orange sauce

Tuna tartar, guacamole and Japanese sauce

“Patatas bravas” FORN style

Grilled octopus, creamy mashed potatoes and kimchie aioli

Battered langoustines and peanut-tamarind sauce

Forn-style fried squid with tiger's milk and kumquat foam

Grilled lamb tenderloin, hummus, mint pesto and caramel-coated seeds

Marinated Black Angus entrecôte, rocket, parmesan shavings and
Modena reduction

Grilled Iberian pork, roasted eggplant, raspberry gastrique and pickled shallots

Grilled filleted Kangaroo, mashed carrots and soya cream

THE SWEET KITCHEN TO CHOOSE

Choco explosion

Chocolate foam, brownie and chocolate ice cream

Strawberry Rhapsody

Strawberry soup, yoghurt ice cream and biscuit

WINES

1 Terrible - Red wine

(D.O. Ribera del Duero)

1 Terrible Verdejo - White wine

(D.O. Rueda)

Water and coffee

50,00 €

FORN DE SANT JOAN

MENU 2

TAPAS TO SHARE

Slices of foie gras, Pedro Ximénez caramel and toasted crispy bread

Iberian pork cheek croquettes and orange sauce

“Patatas bravas” FORN style

Creamy Manchego cheese, pear purée, pepper and onion relish and walnut dacquoise

Grilled octopus, creamy mashed potatoes and kimchie aioli

Sautéed baby cuttlefish with sobrasada and apricot jam, nuts, lemon gelee and ink sauce

Tuna Tataki (nearly raw), sautéed onions with asparagus and Tonkatsuo sauce

Grilled Iberian pork, roasted eggplant, raspberry gastrique and pickled shallots

Grilled lamb tenderloin, hummus, mint pesto and caramel-coated seeds

Beef cannelloni with parmesan-truffle sauce and shimeji

THE SWEET KITCHEN TO CHOOSE

Choco-Explosion

Chocolate foam, brownie and chocolate ice cream

Baccio Di Dama

Lightly caramelised strawberries filled with crème brûlée

WINES

Leston Reserva 2013 - Red wine

(D.O.ca Rioja)

Fillaboa Albariño - White wine

(D.O. Rías Baixas)

Water and coffee

55,00 €

FORN DE SANT **JOAN**

MENU 3

STARTERS TO SHARE

Cold slices of foie gras, Pedro Ximénez caramel and toasted crispy bread

“Patatas bravas” FORN style

Forn-style fried squid with tiger's milk and kumquat foam

Beef cannelloni with parmesan-truffle sauce and shimeji

MAIN COURSES TO CHOOSE

Tuna Tataki (nearly raw), sautéed onions with asparagus and Tonkatsuo sauce

Grilled monkfish with noisette butter, white asparagus,
broccoli sauce and vegetable agar

Roasted suckling pig, roasted sweet potato with orange,
garlic gelee, quince and carob balsamic sauce

Beef tenderloin with glazed vegetables, herbs emulsion, potato gratin
with sage and bacon and foie gras sauce

THE SWEET KITCHEN TO CHOOSE

Baccio Di Dama

Lightly caramelised strawberries filled with crème brûlée

Choco explosion

Chocolate foam, brownie and chocolate ice cream

WINES

Leston Reserva 2013 - Red wine

(D.O.ca Rioja)

Fillaboa Albariño - White wine

(D.O. Rías Baixas)

Water and coffee

60,00 €