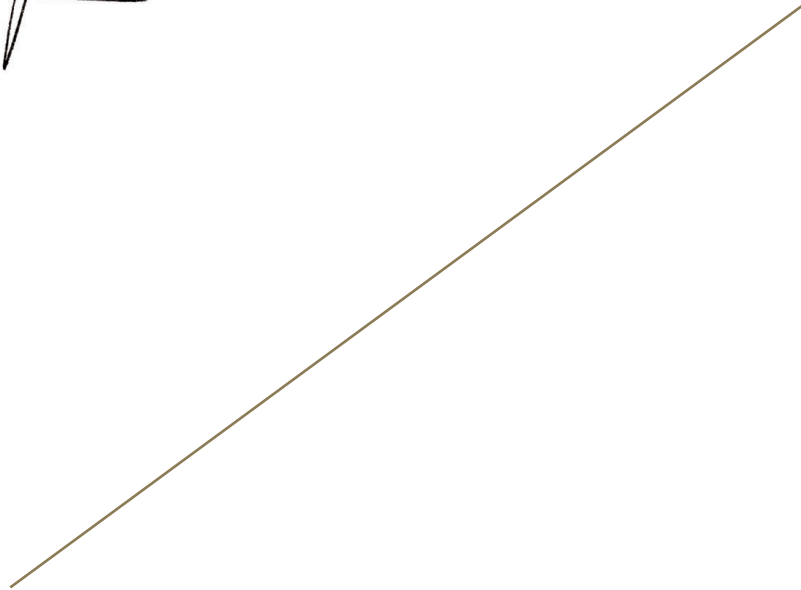


*“The whole philosophy of my kitchen, as in art and in life,
revolves around obtaining happiness.
Entering my restaurant means being willing to
live a gastronomic experience of happiness”*

Ramón



TEMPORALITY RFM

Gastronomic proposal that flows smoothly and continuously.

PRELUDE

Shrimp cornet with spicy Brava sauce.

Our version of a Spanish potato salad: vegetable cupcake, anchovies, tuna, and vanilla potato.

Inspired by a Pavlova: juniper, spiced lychee martini and coconut.

Crystal bread, iberian tomato and Vic sausage.

Crispy piquillo pepper filled with cod brandade and romesco sauce.

Cold onion soup, bread and thyme.

Creamy crab omelette with vermouth air.

HERITAGE

Ramón's father's breads (Josep María Freixa) and their accompaniment: our freshly ground pepper. Extra Virgin Olive Oil – Arbequina (Castillo de Canena); Mediterranean salt and Isigny butter

SEQUENCES

Pea from Maresme with “Spanish black sausage”, cod tripe, and breadcrumbs.

Fish with an “r”: **Cured monkfish** with seawater and seaweed; **sea stingray** with “colorá” duck fat and pepper glaze. Tiger nut, seaweed and “horchata”. (Cooking Happiness)

Iberian **suckling pig**, fruit salad and bitter herbs.

SWEET MOMENT

Flowers and herbs: **Tainori chocolate** supreme **64%** with creamy lavender; **Abinao sorbet 85%** and rosemary; **Caramelia 36%** with lemon thyme; **Ivore 35%** with elderflower liqueur. Creamy tarragon.

SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate – Vanilla.
Bombóm and Chocolate “Bómbolas”.

The menus should be served for the entire table.

This menu is available from Tuesday to Friday at lunch time and only on Tuesday to Thursday at dinner time.

Price per person: 95 | With wine pairing (45): 140 | Water service: 5 | VAT included