

L'EXQUISIT

Our most exquisite menu offers a selection of our most elegant dishes that will take you on a journey through Paco Perez' cuisine.

Designed to share
Minimum 2 people
£55 per person

We also have a vegetarian and vegan version of L'Exquisit menu, just ask our team.

Please be aware that the menus are subject to change as we always want to ensure the highest quality and may be adapted seasonally.



We work with nuts, crustaceans, molluscs, and other allergens in the restaurant so we cannot guarantee traces of them in our food.

Please let us know as soon as possible of any allergies in your party so that we can accommodate and advise. If you have a severe allergy please note we may not be able to accommodate your requirements, but ask for a manager and we will try to help.



OSTRA CAP DE CREUS

Oyster, salmon eggs, codium (1 unit)

TARTAR DE WAGYU I ENCURTITS

Wagyu beef tartar, pickles, potato



TONYINA AMB ESCABETX

Tuna tartar, *escabeche*, carrots

POP A LA BOQUERIA

Octopus, romesco, potato, oloroso wine



BAO FRICANDÓ

Wagyu brisket, mushrooms, pine nuts picada,
Bao bread

PEIX & CHIPS

Seabass, herbs, spices, *romesco* mayo



ARRÒS DE BOSC I VACA VELLA

Rice, boletus, padron pepper, beef sirloin



MATÓ D'AMETLLA I MEL (V)

Almond, hazelnuts, honey

