



## FOUR HANDS

### A masterpiece: Amapola x Taúlla

#### APPETIZER

Red prawn fritter with ñora pepper alioli  
Lamb gyoza with Segureño stew  
Ars Collecta Grand Rosé, D.O. Cava

Truffle and foie brioche  
Crispy nori seaweed taco with toro tuna  
Rebels de Batea, D.O. Terra Alta

#### STARTER

Chawanmushi with sea urchin and osetra caviar

Pistachio green garlic soup with smoked eel  
Rebels de Batea, D.O. Terra Alta

#### MAIN COURSE

Braised tuna ossobuco  
Leiras Albariño, D.O. Rías Baixas

Beef with root vegetables in various textures  
El Pispá, D.O. Montsant

#### PRE-DESSERT

Lemon, strawberries, and coconut  
Amatus Dulce D.O. Jumilla

#### DESSERT

Grand Marnier soufflé  
Amatus Dulce D.O. Jumilla