

THE MENU



OUVERTURE

CANAPES EGO

*Pumpkin seed crostini, roasted pumpkin seed tapenade, spring garlic
Caramelized, smoked goat cheese, onion marmalade
Roasted vegetable tart, anchovy pepper oil
Dates, tonic reduction, curry and cashews*

PRÉLUDE

THE DARK SIDE OF A RICE CORN

Arroz Negro (Black Rice) , langoustines, squid and it's ink, ginger aioli, soccarat

SUITE

SOUS VIDE TXERRI

Sous vide pork belly, red wine and cinnamon reduction, crisp pork skin, wild herb salad.

GRANDE FINALE

APPLAUSE

Salted chocolate mousse, malt and clove crumble, raisin and rum reduction.

DRINKS & BEVERAGES

Cava, Wine, Aperitif



**We might adapt/change the menu if needed . Please inform us about possible dietary restrictions.*

A WORD ABOUT THE MENU



THE HEAD CHEF

Alex Villar former Chef de partie of the famous two michelin starred Restaurant, Noma Copenhagen. Five times best restaurant of the world. Graduated at the famous Basque Culinary Center (Juan Mari Arzak, Martin Berasategui ...)

Will be in charge of the menu, building the bridge between tasting senses and this theatre play.

THE ACTORS

Eva Díez is an actress and performer. She graduated with a degree in Social and Cultural Anthropology (University of Seville - University of Lisbon). Specialised in "Psychology for Artistic Interpretation"(U.N.E.D).

Erika Nieto is an actress and performer. She graduated in LA CASONA, a theatrical research center where she received her BA. In the same year she created and wrote the play "Nigrum Anima". With Sergio Serrano, a successful play which was performed in several stages in Berlin.

THE PLAY - THE CLAVO DE OLOR STORY

A theatre play around an medieval table instead a stage. Narrated through the senses of our guests. A culinary journey told by two Spanish actresses and the food creations of Chef Alex. A unique way to discover food in combination with the seventh art, Theatre.

A story told while the public dines, the play "Clavo de Olor" Recreates an old farmhouse of the 19th century, narrating the romance of two stepbrothers. Who having to hide their love learned a new language, expressed through the flavours and scents of food.

It is a performance that we create to stimulate the senses and the imagination of each individual, which will make them experience this story in first person. Being blindfolded allows the audience to experience a sensory trip savouring what is cooked between stoves and casseroles. The food, the flavours, the smells are elements that are just as much protagonists as the characters in our story.

Codes, secret messages and action through the table are complemented on each plate with each ingredient.

A Feast for the senses...





ABOUT THE MENU

THE PLAY

A journey with all your senses, even being blindfolded. Experience a completely new way of the 7th art. Do you know how love at first sight tastes, anger, passion or desire? Clavo de Olor presented by the ensemble of Theatre on the Table. With the help of Chef Alex, who's in charge of the secret menu. Will unveil for you those exact feelings in a never before experienced way.

LANGUAGES

The theatre play is momentarily available in English or Spanish. This will be depending on the preferences of the majority of our guests. Nether less the play is vastly understood even without the simple understanding of the spoken words. It's essence is based on the interchange of all senses. Sight, hearing, smell, taste and touch. Combining it all to a unique Theatrical Umami Experience



TASTING MENU

The tasting menu is an important element of the experience.

Being the surprise effect essential.

We assure you that you're in good hands.

Chef Alex trained at the best fine dining restaurants e.g. NOMA Copenhagen.

This is a guarantee to satisfy even the most exigent tastes.

WINE & CAVA PAIRING

We serve to the menu a selection of the best wines and *cavas of the Catalonian and nearby regions.

e.g. The Family Suriol owned vineyard since 13th century presented by **ex- 3 Michelin Star Rest. EL Bulli Sommelier Mireia Pascual

*equivalent to the French Champagne same trad. process

**Depending upon her disponibility


