



THE
ALCHEMIX
GASTRO-COCKTAIL BAR

Creamy Indian (4 units)

Variety of gol gappas:

Panir cheese with black truffle and caviar.

Pumpkin cream with ginger and coconut with Masala Chai tea.

The Pani Puri or Gol Gappa are snacks (Puri) from the Hindu gastronomy, that are filled and passed through a spicy water (Pani) to give them more flavor. The combination of the crunchiness of the dough with the water, is what makes this dish a true delight. We propose a more creamier than liquid version, the result of our culinary experience in that country.

12.- €

Bite in Valhalla* (2 units)

Seaweed bread with smoked salmon (cold with pine), marinated with beets, and finished in beer mustard and mead, trout roe and beet pickle mayonnaise.

* Viking paradise.

The Vikings, who lived in the cold latitudes of Scandinavia (Denmark, Norway and Sweden), used to leave the salmon caught for a short time underground, later smoking them for conservation and consumption in the freezing winter months.

13.- €

Raised in Normandy (1 unit)

Top quality Normandy oyster, accompanied by vinaigrette, yuzu ponzu, and kalamansi juice, to be seasoned to your own taste.

The Normans were Vikings who mixed with the Franks, settling on the northern coast of France, and eventually conquering England, southern Italy, and Sicily. In their daily diet, they considered oysters a very healthy delicacy, due to their high iodine content.

5.- €

Tom Yam Khung carpaccio*

Red prawn carpaccio* with Tom Yam sauce, chives and tobikko roe.

*Dish created by the Venetian Giuseppe Cipriani (founder of the famous Harry's Bar) for Countess Amalia Nani, who was deficient in red blood cells. Cipriani, an enthusiast of the great painters of the Venetian school, immediately thought of the painter of the "Cuattrocento" (15th century) Vittore Carpaccio, in whose works red and yellow were the predominant colours.

Tom Yam Khung (prawn) is one of the most famous dishes of the ancient kingdom of Siam. We propose a more refreshing version, respecting the own Thai essence.

19.- €

"Calçotada" in Siam

Sous-vide leeks (French: under-vacuum), finished on a volcanic grill, with Satay-style sauce.

We propose our version of a "calçotada" in the Thai style, in which we substitute its base product for our native leek, accompanying it with a very particular "romesco" based on peanuts.

11.- €

Bloody Lobster (2 units)

Mini-cone filled with lobster tartare and Bloody Mary "cigala".

A mix between the classic Bloody Mary cocktail in solid version, lobster and national National "cigala".

13.- €

XL Ravioli (1 unit)

Fresh pasta stuffed with duck and figs.

"Mangiare è una necessità. Mangiare intelligentemente è un'arte"

8.- €

Ghojnaj “The Middle East delicacie”

Mutabal Creamy tajin (pasta) of roasted aubergine with 7 spices.

The word mutabal originates from the Arabic word tabala, which literally means “to add more aroma and spices”. It is a delicious dish of Arab cuisine, in general, and of the culinary culture of Syria and Lebanon, in particular.

13.- €

From Barcelona to Bangkok (1 unit)

Brioche bread bikini*, stuffed with “Thai style” Iberian double chin with “sticky rice” cream.
(short grain rice, typical from Thailand)

*also called sandwich, in honor of its inventor Sir John Montgu (Earl of Sandwich). It was in 1953, in the Barcelona dance hall “Bikini”, where they renamed that “Mixed Sandwich” with the name of that mythical place. Nowadays, in Barcelona, it is common to use that term “Bikini”, leaving the “Sandwich” in disuse.

Barcelona Street Food?

7,50.- €

Duck & Stormy

Filled duck breast, with a base of Williams pear compote and “Dark & Stormy” sauce.

Example of the mix between cuisine and cocktails, based on the classic Dark & Stormy” cocktail (Bermuda black rum, ginger and lime).

21.- €

“Mar i muntanya”

Scallop marked with “del Prat” artichoke, foie cream, dried apricot chutney and air of Amaretto Sour.

Expression of the Catalan that means Sea and mountain. It is a category of typical dishes of Catalan cuisine that combines the concept of typical mountain ingredients with ingredients from the sea.

25.- €

Trip to Kentucky

Suckling pig rôti, cooked at a low temperature, with chestnut parmentier and bourbon BBQ sauce.

Our tribute to the "Bourbon Route" in deep America. Unforgettable trip, whose slope gastronomic we invite you to discover.

25.- €

Smoked eel with foie, flambéed with a teriyaki touch. 8.- €

Imperial caviar (10 gr. **25.- €**)

Black truffle (price per gram)

Joselito 100% Iberian ham with "pa de vidre" (50 gr.) 27.- €

