



## PRESERVES, DISHES AND PLATES

Marinated olives with green mojo **4€**

Potato chips with Sichuan pepper spice sauce **4€**

Anchovies with a touch of vermouth (4uni.) **12€**

Born's vegan "Gilda" **3€**

### Selected preserved food:

- Cockles in brine **7€**

- Marinated mussels **4€**

Ensaladilla del Born estilo BN Grup **8€**

Truffled brie sandwich, Teruel DOP ham and fig jam **13€**

Roasted vegetables hummus served with feta cheese and pita bread **13€**

BN Grup style burrata caprese salad **15€**

Select cheeses with quince jelly, walnuts, and bread sticks **18€**

Hand-cut Iberian ham shoulder **23€**

Mojama tuna with lime zest and almonds **11€**

Prawn ceviche with Bloody Mary and fake cauliflower cous cous **18€**

Carpaccio of smoked cod with red wine reduction, pink pepper and pickled strawberries **15€**

### BN Grup baos: (3uni.)

- Peking-style prawn baos **12€**

- Vegetable baos with sweet chili, coconut milk sauce, and peanuts **10€**

- Iberian pork cheeks baos in their juice with shiitakes **11€**

- Lamb baos with yogurt sauce and nuts **12€**

Vietnamese-style marinated Iberian pork belly cooked at low temperature with homemade sauerkraut and pickled ginger **15€**

Low temperature Iberian pork terrine in its own juices with vegetables and potato millefeuille **18€**

## DESSERTS

Katafi nest with white chocolate egg and mango **8€**

Cup of yoghurt and passion fruit sabayon **7€**

Katafi nest with white chocolate egg and mango **7€**

