



MASTERCHEF NIGHT

Desoriente x Irene Volpe

*Two chefs. Two perspectives. One night only.
March 19 · Desoriente Eixample*



STARTER □

Artichoke, cocoa, and mint oil

② FIRST COURSE 発見

Ravioli with almond ricotta, lemon zest, and marjoram, served with a mushroom, miso, and red berry sauce

主皿 MAIN COURSE

Hummus with chickpeas and spinach
Moutabal with ajoblanco
Calçots with spicy mango sauce
European-style bread



DESSERT ④

Cocoa cake with orange marmalade, almonds, olive oil, and salt



TASTING MENU — €50

Drinks not included