

Before a dish exists, there are hands—
the ones that sow, the ones that fish,
the ones that harvest.

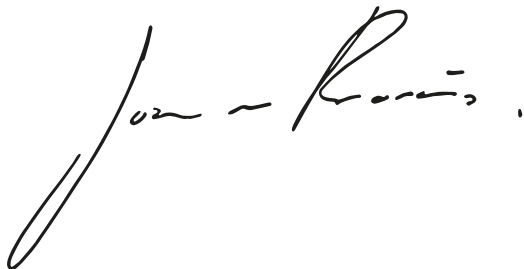
Cooking is a physical act; it is giving
form to what others have begun. Touching
dough. Cleaning a fish. Adjusting a
stock.

And a dish does not end in the kitchen;
it ends in the dining room, at a table,
where everything finds its meaning. This
is where the dish stops being just a
dish and becomes an experience.

Aquiara is the result of many hands
working together.

The hands of those who cultivate.
The hands of those who cook.
The hands of those who serve.

And finally, yours.

A handwritten signature in black ink, appearing to read 'J.M. Borrás', with a large, sweeping initial 'J'.

J.M.BORRÁS and the Aquiara team.

AQUIARA

HAND TO HAND



“THE AQUIARA CHARCUTERIE”

Pork loin
Sobrasada
“Cuixot” tongue
“Carn i xua”

AQUIARA VERMOUTH

Vermouth, cherry foam, black lemon zest

OLIAIGUA, FRESH FISH, EGGPLANT

Fermented oliaigua, Menorcan salt-cured fish, tomato and eggplant cannoli

THE AGE OF MAHÓN CHEESE

Milk curd, caviar
Young cheese, anchovy
Semi-cured cheese, dried mushroom broth
Cured cheese, mimetic
Aged cheese, choux pastry

XEIXA BREAD

Morvedra olive oil, Mercadal butter,
Greixera pig’s feet terrine, Aquirara pickles

“PRODUCT OF THE DAY, INTERPRETATION”

The gesture of the day, produce from the garden house

SALICORNIA FIDEUÀ

Salicornia, rock nettles, fig leaf, and Torralbet egg yolk

“CARAGOL AMB CRANCA”

Capelleti

WILD GRILLED FISH, PALO CORTADO

SABAYON

Seaweed brioche
Fish liver foie gras

IBERIAN POULTRY NECK GALANTINE

With Menorcan red prawn and foie gras

“POMADA PIE”

A “pomada”-style version of lemon pie

PEAR BINOMIAL

Spiced Dolçamar honey, toasted white chocolate and sheep’s cheese

AQUIARA PETIT FOURS