

RESUME

5 STAGES
13 STEPS
33 BITES
117 ELABORATIONS

KITCHEN

JAVIER
ALEIX
MARC
ENRIC
LLUC

BERGAMOT SOAP BAR

20 OCTOBER
23

FITA FUSION19

SWEET

CHESTNUT + HAZELNUT + CARAMEL
+ MARRÓN GLACÉ

SEMISWEET

CINNAMON AND LEMON "TAMBOR"

APPETIZERS FROM "S'ALBUFERA"

- PINECONE
- SA POBLA RICE TARTLET + EEL
- DUCK + FIG
- OUR MARINE "HIERBAS"

SEA VERMOUTH

- GILDA · GHERKIN
- SEA ANCHOR · SQUID
- SCALLOP

FUSION19

· GASTRONÓMICO ·

...

PRODUCT
MEMORY
INFLUENCES

ASIA

- DOLPHINFISH SASHIMI + ASIATIC MEUNIÈRE
- ...
- DOLPHINFISH NIGIRI + RED PEPPER
- ...
- DOLPHINFISH DASHI + ORANGE AIR

LAND

- CURED PIGEON IN RED CURRY + LEEK
- ...
- PICKLED THIGH
- ...
- CANDIED WINGS + CREAMY PATE

SEA

CRUSTACEANS + HALOPHYTIC

VEGETABLE GARDEN

TOMATO + EGGPLANT
+ MICRO CARROT

LATINOAMÉRICA

- OCTOPUS · ROASTED VEGETABLES + BONE MARROW · AVOCADO
- ...
- MINI TACO + TAMARINDO AND "AJI" PEPPER
- CORN · "CHOCLO" · "CANCHA"

OUR BAKERY

BLACK PORK ENSAIMADA

...

TRAMUNTANA HOMEMADE BREAD

WWW.FUSION19.COM
@FUSION19RESTAURANT
GRUPO BOULEVARD

LOUNGE

ALEX
PEDRO
NURIA
JORGE
LUIS