

# TOC

RESTAURANT & COCKTAIL BAR  
HOTEL ANYÓSPARK

## GOURMET MENU

*Paco  
Méndez*

**PACO MÉNDEZ IS ONE OF THE MOST INFLUENTIAL FIGURES WHEN IT COMES TO CONTEMPORARY MEXICAN CUISINE. HIS BARCELONA RESTAURANT, COME, HAS A MICHELIN STAR AND HE WAS NAMED THE WORLD'S MOST CREATIVE CHEF AT THE BEST CHEF AWARDS.**

**HIS CUISINE FUSES TRADITIONAL MEXICAN HERITAGE WITH MODERN CULINARY TECHNIQUES TO CREATE DISHES THAT RESPECT THE ESSENCE OF MEXICO WHILE ADDING AN AVANT-GARDE FLAIR.**

**AT TOC RESTAURANT, WE COMBINE A VARIETY OF TECHNIQUES TO DELIVER A UNIQUE GASTRONOMIC EXPERIENCE WITH EXCLUSIVE DISHES THAT USE ONLY THE FINEST QUALITY INGREDIENTS.**

# GOURMET MENU

Paco  
Méndez

Chipotle spherical olives



Peanut polvorón



Corn fritter



Kenyan green bean tempura



Parmesano sandwich



East Asian-style  
guacamole



Meagre ceviche



Shallow-water squid with  
hazelnut butter  
Parmentier purée



Sirloin steak with Café Paris  
sauce and peppers



ToC Kat made from dark chocolate  
filled with hazelnut praline  
and toasted corn



Petits fours (ninoyaki)



TO START

TO CONTINUE

TO FINISH

80 € GOURMET MENU

Reservation required 24 h in advance: [toc@anyospark.com](mailto:toc@anyospark.com) - (+ 376) 737 173  
Menu served for the whole table, adults only, minimum 2 people.  
We offer options for guests with allergies or intolerances.  
Drinks not included – please ask us about wine pairings.