

SEASONAL MENU

Appetizers

(with additional charge)

Hand-cut Iberian ham with Folgueroles coca bread (1/2 portion) | 14€

Coca bread with tomato and anchovies from l'Escala | 2.5€/u

Grilled Palamós prawns (1/2 portion) | 28€

Prawn homemade croquette | 2.5€/u

Iberian ham and roast chicken homemade croquette | 2.5€/u

Starters

Beetroot tartare with a touch of cumin, goat cheese, pine nuts and walnuts

Lettuce hearts with prawns, roasted pumpkin, citrus and nut vinaigrette

Cabbage and potato with bacon (our trinxat de la Cerdanya)

Pomegranate salad with blue cheese, walnuts and pumpkin seeds

Garlic and thyme soup with slow-cooked egg

Fusilli with courgette, sage and ricotta

Seasonal vegetables with sweet potato and citrus cream

Roasted pumpkin with roasted garlic, smoked crispy bacon and almonds

Main dishes

Hake with crayfish sauce, clams and green asparagus

Baked meagre with roasted autumn vegetables

Salmon with apple, caramelized onion, arugula and walnuts

Cod with garlic mousseline and chickpeas

Chicken with chestnuts and mushrooms

Roasted lamb hock with creamy potato and confit piquillo peppers

Duroc pork rib slow-cooked with mango sauce and a spicy touch

Tender veal with mushrooms and fried sweet potato

Homemade desserts

Pumpkin pie

Catalan cream with carquinyoli

Fruit ceviche with mint

Our chocolate bread with a hint of citrus

Toasts with honey, creamy cheese and fruit

35€

Drinks not included

