

SEASONAL MENU

Appetizers

- Coca bread with tomato and hand-cut iberian ham | 14
- Coca bread with tomato and anchovies from *l'Escala* | 2.5/u
- Grilled *Palamós* prawns | 28
- Prawn croquettes | 2.5/u
- Iberian ham and roast chicken croquettes | 2.5/u

Starters

- Cold melon and mint soup with prawns and crispy iberian ham
- Tomato salad, spring onion, walnuts and citrus vinaigrette
- Burrata on tomato soup, onion and basil oil
- Seasonal vegetables with creamy “*ganxet*” bean sauce
- Gravlax salmon with beetroot, yogurt and honey and mustard emulsion
- Low temperature egg with potato parmentier and iberian shoulder
- Rigatoni with gorgonzola sauce and walnuts
- “Ajoblanco” with strawberries, tuna marinated with soy and tender sprouts
- Falafel with yellow curry sauce and coconut
- Eggplant with spicy beef ragout and cheese
- Strawberry salmorejo, croutons and prawns

Main dishes

- Grilled salmon with sautéed spinach, cherry tomatoes and pine nuts
- Gratin cod with aioli and piquillo peppers
- Grilled sea bass with beetroot cream and seasonal vegetables
- Grilled hake with mushrooms and green asparagus
- Costa Brava suquet with sea bass, prawns and mussels
- Baked sea bream with sautéed cherry tomato, chives and Kalamata olive
- Chicken with prawns and “*ratte*” potatoes
- Duroc rib with asian barbecue sauce
- Lamb and bacon in got with anise and lemon sauce
- Low loin with Sichuan pepper sauce
- Grilled “*Picantón*” with mango chutney
- Grilled iberian sirloin with ratafia sauce

Desserts

- Mascarpone flan with cream and “*carquinyolis*”
- Brownie with toffee sauce
- Creamy yogurt with chocolate shavings and red fruits
- Recuit ice cream with strawberries, caramelized walnuts, honey and mint
- Seasonal fruit
- Catalan cream
- Häagen-Dazs ice cream

38 €

Drinks not included

IVA included

