

SEASONAL MENU

Appetizers

Hummus toast with pickles, sour cream and smoked salmon | 7€

Grilled Palamós prawns | 22 €

Croquettes | 2.5 unit

Starters

Leek and pumpkin cream with bacon and pistachios

Yuzu white garlic with sautéed tuna and salmon roe

Spinach and arugula salad with goat cheese and honey-mustard vinaigrette

Roasted eggplant alla puttanesca

Scrambled eggs with potato and garlic shrimp with iberian ham

Cod carpaccio with its "empedrat" of beans from "Santa Pau".

Mezzo paccheri with mushrooms sauce

Main dishes

Rice with seasonal mushrooms and Duroc pork rib

Cod confit with farm beans and clams

Braised veal cheeks with mushrooms

Grilled salmon lacquered with korean bbq sauce and wok vegetables

Grilled sea bass with cherry tomato sautéed with spring onion and Kalamata olives

Crispy roasted suckling lamb from Aranda with filo pastry and port sauce

Brochette of roasted chicken and grilled iberian ham with creole sauce

Desserts

“Requesón” with honey and nuts

Green tea biscuit

Creamy chocolate 72%.

Panna cotta with red fruits

35 €

Drinks not included

TVA included

