

SEASONAL MENU

Appetizers

- Hummus toast with pickles, sour cream and smoked salmon | 7€
- Tuna tartar brioche with white *miso* mayo | 8 €
- Grilled Palamós prawns | 22 €
- Croquettes | 2.5 € / unit

Starters

- Strawberry *salmorejo* with scallops and basil oil
- Yuzu white garlic with sautéed tuna and salmon roe
- Gem lettuce salad with burrata, honey vinaigrette and nuts
- Stir-fried eggplant with *pak choi* and *miso*
- Scrambled eggs with potato and garlic shrimp with iberian ham
- Carpaccio of courbine with shallots, avocado, coconut milk and avocado
- Mezzo paccheri with mushrooms sauce

Main dishes

- Sea and mountain fideua with mushrooms and chicken
- Baked cod with *piquillo* peppers sauce and iberian ham
- Braised veal cheeks with mushrooms
- Grilled salmon with *hoisin* sauce and roasted pumpkin
- Grilled gilt-head breau with cherry tomato sautéed with spring onion and Kalamata olives
- Crispy roasted suckling lamb from Aranda with filo pastry and Oporto sauce
- Braised free-range chicken with cuttlefish stew
- Veal entrecote with *béannaise* sauce

Desserts

- “Requesón” with honey and nuts
- Chocolate brownie with pistachio cream
- Fruit salad
- Lemon pie
- Catalan cream

35 €

Drinks not included

TVA included

