

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 | 3€/u

Our "Gilda" with piparra pepper, tuna and cider escabeche marinade | 6€/u

Grilled Palamós prawns (1/2 portion) | 35€

Prawn homemade croquette | 2.5€/u

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

Starters

Cold leek cream with tangy apple and ham

Seasonal vegetables with romesco sauce

Tomato salad with tuna belly and Figueres onion

Smoked salmon carpaccio with tartar sauce and carasatu bread

French fries with Iberian ham and egg

Courgette carpaccio with pine nut pesto and parmesan

Salmorejo with fresh tuna and a touch of citrus

Quinoa timbale with crunchy vegetables and feta cheese

Rigatoni with courgette and ricotta

Main dishes

Cod with "samfaina" with garlic mousseline gratin

Tempura salmon with lemon and turmeric sauce

Sea bass with green sauce, potatoes and clams

Grilled sea bream with apple chutney, rocket and walnuts

Chicken medallions with citrus sauce

Slow-cooked lamb leg with creamy potato purée and caramelized onions

Chargrilled entrecôte with mustard sauce

Slow-cooked Iberian pork cheeks with potato parmentier

Homemade desserts

Mascarpone crème caramel with whipped cream

Fruit salad with mint

Catalan cream with "carquinyoli"

Strawberries soup with creamy yogurt

Lemon Pie

35€

Drinks not included

