SEASONAL MENU

Appetizers

(with additional charge)

Coca bread with tomato | **5€**
Our "Gilda" with anchovy, olive, roasted pepper and confit onion | **4.5€/u**
Prawn and monkfish homemade croquette | **3€/u**
L'Escala anchovy brioche with smoked butter | **4€**
Sautéed Palamós little prawns with garlic and parsley | **16€**
Hand-cut Iberian ham with breadsticks | **28€**

Starters

Goat cheese salad with pomegranate and honey vinaigrette
Seafood tagliatelle
Pork trotter carpaccio with broad bean salad, fresh herbs and mint vinaigrette
Grilled green asparagus with romesco sauce and slow-cooked egg
Pumpkin cream soup with feta cheese and sautéed garlic shoots
Baked aubergine with sage pesto, spinach and parmesan
Grilled leek with orange vinaigrette and crispy ham shavings
Cod tartare with tomato, pickles and Kalamata olives
Confit artichokes with ham shavings and creamy egg yolk

Main dishes

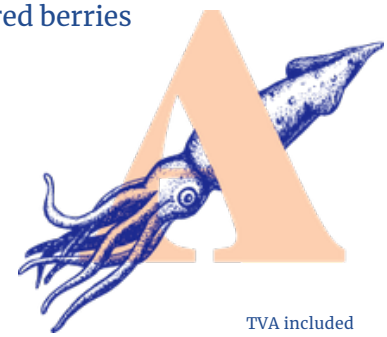
Grilled veal back steak with green peppercorn sauce
Spinach and dried apricots stuffed chicken with roast sauce
Grilled boneless lamb leg with little roasted potatos and Dijon mustard sauce
Slow-cooked Duroc glazed pork rib with homemade barbecue sauce and grilled corn
Cod with gratinated samfaina and garlic mousseline
Hake with roasted pepper sauce, autumn vegetables and Kalamata olive powder
Grilled salmon with lemon and turmeric sauce
Donostiarra-style sea bass with vegetables

Homemade desserts

Mascarpone crème caramel with whipped cream
Light dark chocolate cream with grilled sponge cake and red berries
Fruit salad
Catalan cream with "carquinyoli"
Creamy yogurt with roasted apple and crumble

35€

Drinks not included



TVA included