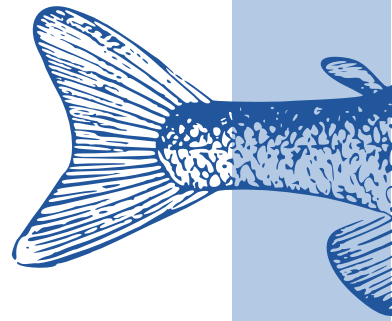




S'AGARÓ HOTEL

# SURF AND TURF MENU

*Coastal and inland cuisine, with local produce and a Catalan soul.*



## APPETIZER

Gilda Blue · Crispy Coca with Tomato and EVOO

## STARTERS (TO CHOOSE FROM)

Pear tomato gazpacho with vegetable crudités

Creamy burrata with fresh basil and salmorejo

Seasonal tomato salad with tuna belly, Figueres onion, and piparra pepper

Salmon and lentil "empedrat" tartare with caviar, avocado, and sea aromas

Picanha carpaccio with truffle oil and cured sheep's cheese shavings

Red shrimp carpaccio with sundried tomato, pine nuts, and coral oil **(supl. 5€)**

Steamed rock mussels (or à la marinière)

Noodles sautéed with white wine and "picada verde"

Red shrimp with garlic **(supl. 5€)**

Sautéed squid with a touch of "sofregit"

Andalusian-style squid

Cod fritters with house romesco sauce

Grilled chicken croquettes

## MAIN STARTERS

Fresh catch of the day

Grilled cuttlefish with garlic and parsley oil

Grilled ribeye steak from Girona

Medium-roasted duck breast from Empordà

**Side dishes of your choice: grilled vegetables,  
homemade fries, or roasted peppers**

## RICE (MINIMUM 2 PEOPLE) AND PASTA

MADE WITH D.O. PALS RICE

"Señoret" rice with peeled shrimp, mussels, and cuttlefish

Brothy rice with blue lobster, cuttlefish, and clams **(supl. 12€)**

Mountain rice with pork rib, sausage, and artichoke

Rice with vegetables and garden herbs

Fideuà with shrimp, squid, cuttlefish, and clams

Gnocchis Suquet del Empordà

Fresh seafood pasta with red shrimp and clams

## DESSERTS

Citrus sorbet with cava

Seasonal fruit, cut to order

Mas Brugarol mató cream with honey and jam

Catalan cream, freshly caramelized (o "burnt to order")

Homemade dessert of the day

Selection of ice creams

Strawberries with light lemon verbena syrup or Chantilly cream **(supl. 6€)**

# 40€

PER PERSON

