

MENU

TO SHARE

Crystal flatbread with fresh tomato	3,50€
Red prawn croquettes from Palamós (5ud)	14€
Salt cod fritters with romesco sauce (5ud)	10€
Acorn-fed Iberian ham (D.O. Guijuelo) with crystal flatbread and fresh tomato	24€
Cheese platter Encinasola cured sheep's cheese, goat's cheese Picos farceII, Comté Elegance, truffle brie, Airas Moniz savel with jam	20,50€
Selection of oily fish with tomato flatbread salt-cured anchovy, marinated white anchovy, smoked sardine and albacore tuna with roasted red pepper	22€

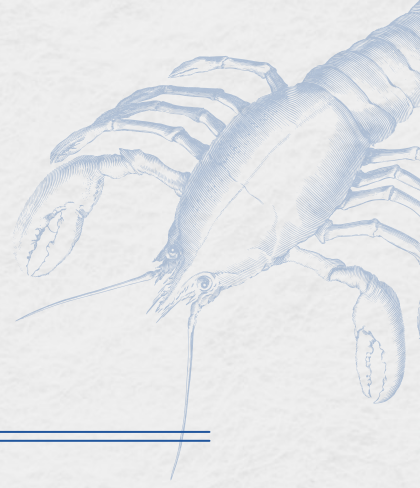
STARTERS

Seasonal tomato salad with tuna belly and pickled onion	15,50€
Confit mushroom salad with crispy ham shavings	13,50€
Gratinated goat's cheese salad with dried fruit vinaigrette	14,50€
Grilled seasonal vegetables with romesco sauce	16€

SEA & MOUNTAIN

Fresh seafood pasta with squid, red prawns and mussels	18€
Small plate of meatballs with cuttlefish	16€
Traditional fisherman's monkfish stew with red prawns cooked boat-style (min 2 pax)	26€
Chef's seasonal rice (mín. 2 pax)	30€
Roasted chicken and rabbit with prunes and dried apricots	18,50€





GRILLED

iscarlux aged beef ribeye (1 kg) served with your choice of two sides	70€
Girona beef entrecôt	24€
Girona beef fillet	26€
Iberian pork “pluma”	26€
Empordà lamb ribs and chops	24€
Empordà duck breast	18€

CHOICE OF SIDES
 Chargrilled vegetables, homemade fries
 or roasted pepper

DESSERTS

Citrus sorbet with cava	6€
Fresh seasonal fruit sliced to order	6€
Chocolate coulant with vanilla ice cream	7,50€
Crema Catalana caramelised to order	6€
Lemon meringue tart	6€
Selection of ice creams	6€
Grilled pineapple with Catalan cream foam	8€
Poached pears in rancio wine with cream cheese	7,50€

KIDS MENU

Pasta of the day with tomato sauce	
Grilled or breaded chicken served with fries	18€
Cheeseburger served with fries	
Fresh fruit or ice cream	