

# SEASONAL MENU

*Coastal and inland cuisine, with local products and Catalan soul*

## APPETIZER

Blue gilda · Crispy coca with tomato and extra virgin olive oil

## STARTERS (TO CHOOSE)

Salmon tartare with toast

Confit mushrooms and ham salad

Burrata, tomato and pesto salad

Picanha Beef carpaccio with truffle oil and aged sheep cheese shavings

Red prawn carpaccio, sun-dried tomato, pine nuts and coral oil  
(supp. +€5)

Steamed or marinera-style rock mussels

Sautéed razor clams with white wine and green picada

Garlic red prawns (supp. +€5)

Sautéed baby squid with a touch of sofrito

Andalusian-style fried squid

Cod fritters with house romesco sauce

Grilled chicken croquettes

Salmorejo with ham and egg

## MAIN COURSE

Grilled salmon with chargrilled vegetables

Grilled squid with chargrilled vegetables and citrus mayonnaise

Grilled beef entrecote from Girona

Roasted duck magret from Empordà cooked to perfection

Iberian pork “pluma” (supp. +€7.50)

Side dishes to choose from: grilled vegetables,  
homemade French fries or escalivada peppers

## RICE (MIN 2 PEOPLE) AND PASTA

Made with D.O Pals rice

Señoret-style rice with prawn, mussel and baby cuttlefish (all peeled)

Creamy lobster rice from the coast, with squid and clams (supp. +€12)

Mountain rice with pork rib and sausage

Vegetable rice with aromatic herbs

Seafood fideuà with prawn, squid, cuttlefish and clam

Fresh pasta “marinera” with red prawn and clams

## DESSERTS

Citrus cava sorbet

Fresh seasonal fruit, cut to order

Chocolate coulant with vanilla ice cream (supp. +€3)

Freshly caramelized crème brûlée

Homemade dessert of the day

Selection of ice creams

Grilled pineapple with crème brûlée foam (supp. +€4.50)

**35€**

PER PERSON

