



Starters

Tomato salad with onion pickled in sherry vinegar,
herb emulsion and greens 13,50



Palamós shrimp tartare with shrimp emulsion
and crunchy sea weed 21



Potato foam with truffle oil, 65° egg, black pudding glazed
with jus and crunchy bread crumbs 13



Octopus confit in charcoal oil and fried, hummus,
roasted-pepper emulsion and baby greens 18,50



Sliced aged beef fillet, pine-nut praline, honey-mustard
vinaigrette and mustard ice cream 18,50



Ravioli stuffed with caramelised leeks and prawns, light cream
with prawn essence and Parmesan crunch 15,50



Iberian ham with crystal coca bread 18,50



Rice dishes

Minimum 2 people

Creamy lobster rice with tomalley emulsion 25,50



Dry rice with Palamós shrimp and
roasted garlic aioli 24,50





Fish

Grilled turbot, potato cremeux with Iberian ham dressed
with confit garlic oil and sherry vinegar 24,50



Suquet stew with monkfish and clams with confit potatoes 25,50



Hake in salsa verde with mussels and clams,
olive oil and garlic crisps 24,50



Sea bass with Mediterranean contrasts, basil crumble
and roasted fish jus 25,50



Meat

Shoulder of goat glazed with fresh herbs, roasted
vegetables and vi ranci foam 24,50



Beef sirloin on potato-truffle cremeux, sliced portobello
mushrooms and glazed onions 24,50



Iberian pork flank, mint chimichurri, meat jus
and green apple and aniseed salad 21,50



*Bread, crackers and petit fours €3.00
VAT included*

