



**ES PORTAL**  
RESTAURANT | HOTEL BOUTIQUE  
\* \* \* \*

**AUTUMN-WINTER  
SPECIAL MENUS 2023**



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## MENÚ 1

### TO START

*(to share in the middle of the table)*

#### AMANIDA DE TEMPORADA

*Grilled lettuce with brine Emporità cheese, roast and marined red pepper, l'Escala anchovies and fake pumpkin 'romesco'*

#### PANXETA DE MAR

*Two times cooked and caramelized tuna belly with soft 'timó' honey sauce and teriyaki on Jerusalem artichokes purée with tender onion sprouts*

#### EL FREGIT

*Fried Mediterranean sand eels from l'Estartit floured with lime and basil emulsion*

XXXXX

### MAIN COURSE

#### ARRÒS A LA CASSOLA

*Bomba rice casserole, dark empordanès sauté and sepia with iberic pork cheek from Masia Tero and red Palamós shrimp with light roasted garlic mousseline*

XXXXX

### DESSERTS

#### LEMON PIE

*Lemon cream with burnt meringue, hazelnuts crumble, citrus sponge and sweet lime ice cream*

**50,00 €**

All prices include current VAT

The price of the menu includes service of wines, waters, bread and small sweets.

The price does not include coffee or any other alcoholic drink.



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## MENÚ 2

### TO START

*(to share in the middle of the table)*

#### AMANIDA DE TEMPORADA

*Grilled lettuce with brine Emporità cheese, roast and marined red pepper, l'Escala anchovies and fake pumpkin 'romesco'*

#### PANXETA DE MAR

*Two times cooked and caramelized tuna belly with soft 'timó' honey sauce and teriyaki on Jerusalem artichokes purée with tender onion sprouts*

#### EL FREGIT

*Fried Mediterranean sand eels from l'Estartit floured with lime and basil emulsion*

XXXXX

### MAIN COURSE

*Baked cod loin with lentil caviar stew and 'pil-pil' chanterelles of green garlic and parsley sauce with garlic with pepper marinated with chili and garlic*

**and**

*Grilled chestnuts pork loin with bittersweet orange sauce with potato 'fina' cream and seasonal truffle*

XXXXX

### DESSERTS

#### LEMON PIE

*Lemon cream with burnt meringue, hazelnuts crumble, citrus sponge and sweet lime ice cream*

**50,00 €**

All prices include current VAT

The price of the menu includes service of wines, waters, bread and small sweets

The price does not include coffee or any other alcoholic drink



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## MENÚ 3

### TO START

*(to share in the middle of the table)*

*Iberian pork shoulder with glass bread with tomato*

*Grilled lettuce with brine Emporità cheese, roast and marined red pepper,  
l'Escala anchovies and fake pumpkin 'romesco'*

*Butter brioche with Picanya steak tartare with set cheese*

*Festa Major roast chicken croquets with black garlic emulsion*

*Floured and fried cod pieces with chicken and chilli emulsion*

XXXXX

### MAIN COURSE

*Grilled sea bass loin with chestnut mushrooms in carbonara cream  
with bacon cured in salt and pepper with organic egg yolk cream*

and

*Grilled beef fillet with roasted potato cream,  
mustard seed sauce and seasonal truffle*

XXXXX

### DESSERTS

#### EL TORRAT

*Unika black beer plum cake with black liquorice cream fake Tonka  
bean gingerbread with dark chocolate ice cream*

**60,00 €**

All prices include current VAT

The price of the menu includes service of wines, waters, bread and small sweets

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## MENÚ 4

### SHORT TASTING MENU

#### CREMA D'HIVERN

*Roasted potato cream with wild mushrooms and Norway lobsters  
without work and dried tomato crumble*

#### TARTAR

*Minced scallops, assorted vegetables with cold pistachio cream  
in 'ajoblanco' style and pumpkin pies*

#### PANXETA DE MAR

*Two times cooked and caramelized tuna belly with soft 'timó' honey sauce  
and teriyaki on Jerusalem artichokes purée with tender onion sprouts*

#### EL NOSTRE ARRÒS

*Akita Komachi rice with dark 'sofregit', oxtail stew with sea cucumbers  
and light roasted garlic emulsion*

#### CUA DE RAP

*Monkfish supreme stewed pine nuts and Figueres onions  
with cockles and Iberian glazed ham*

#### EL REFRESCANT

*Toasted white chocolate English crème, pickled and fresh red fruits  
with thyme crumble and raspberry sorbet with rosemary*

**75,00 €**

The price of the menu includes service of wines, waters, bread and small sweets  
The price does not include coffee or any other alcoholic drink

**85,00 €**

The price includes a pairing with a wine for each dish, water service, bread and small sweets.  
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## MENÚ 5

### LONG TASTING MENU

#### UNA OSTRA

*Grilled oyster with citrus mousse*

#### VERMELL

*Tuna belly with basil mayonnaise, pickled summer mushrooms  
and radish sprouts*

#### TARTAR

*Minced scallops with assorted vegetables with cold pistachio cream  
in the ajoblanco style with pumpkin seeds*

#### ESCAMARLANS

*Flame-grilled Norway lobster with its stock, garlic,  
leek confit and hazelnut oil with rocket sprouts*

#### EL CANELO

*Cannelloni filled with rockfish from our Costa Brava,  
butter cream with citrus fruits and Oscetra caviar*

#### EL NOSTRE ARRÒS

*Akita Komachi rice with dark sofregit, braised oxtail with sea cucumbers  
and light roasted garlic emulsion*

#### CUA DE RAP

*Monkfish supreme, stewed pine nuts and Figueres onions  
with cockles and Iberian glazed ham*

#### MAR I MUNTANYA

*Crispy terrine of pig's trotters with grilled Palamós prawn,  
celery root cream and a reduced base of its roast*

#### LA NOSTRA POMA

*Osmotized Royal Gala apple, creamy chocolate and mint with yogurt sorbet,  
sweet lemon sponge cake and fake mint jelly*

#### EL DOLÇ FUMAT

*Milk chocolate ganache and smoked black tea, with granita coffee,  
chocolate crumble and 'mascarpone' cheese ice cream*

**95,00 €**

The price of the menu includes service of wines, waters, bread and small sweets.  
The price does not include coffee or any other alcoholic drink

**120,00 €**

The price includes a pairing with a wine for each dish, water service, bread and small sweets.  
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## APERITIF BEFORE THE MEAL

Possibility of making a welcome aperitif with drinks or serving a welcome glass of cava to your guests in a place predetermined by our coordinator:

Glass of Corpinat Llopart Integral Brut Nature Reserva

4,00 € for person

Drinks bar (wines, cava, beer, vermouth, soft drinks and waters)

10,00 € for person

XXXXX

### APERITIF

Small welcome aperitif in the gardens of Es Portal or on the outdoor terrace with drinks service at the drinks bar (wines, cava, beer, vermouth, soft drinks and waters):

#### PROPOSAL 1

*Cassava chips, purple potato, sweet potato and carrot*

*Bread sticks with light cream cheese with basil*

*Crispy peanut ravioli with wasabi*

*Emmental and Parmesan cheese lollipops with oregano*

**12,00 € for person**

XXXXX

#### PROPOSAL 2

*Cassava chips, purple potato, sweet potato and carrot*

*Bread sticks with light cream cheese with basil*

*Emmental and Parmesan cheese lollipops with oregano*

*Crispy peanut ravioli with wasabi*

*Duo of olives stuffed with anchovies from l'Escala and Kalamata*

*Iberian shoulder with glass bread with tomato*

*Steamed cockles with pistachio vinaigrette and candied onion*

*Croquettes of sea goat and onion confit with black garlic mousseline*

**20,00€ for person**



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## FOR BIRTHDAY CELEBRATIONS

In case of celebrations of any kind, in which a cake is preferred, a total of **7.50€** per person will be added to the price of the chosen menu. In this case the dessert we will offer you will become a pre-dessert.

### **Possible pre-desserts to choose from:**

*Strawberry infusion with spearmint sorbet*

*Mango soup with red fruit sorbet*

*White chocolate soup with cassis ice cream*

XXXXX

### **Celebration cakes**

*White chocolate semifreddo with passion fruit*

*Sacher-style chocolate cakes*

*Lemon mousse with meringue*

*Chocolate cakes with milk and hazelnuts*

*Massini d'Es Portal with truffle and cream*



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## CONDITIONS AND OTHERS

The service hours of these menus are at noon 13:00 to 14:30 and in the evening from 20:00 to 21:30.

The maximum service time will be at 18:00 in the midday service and at 00:00 in the night service.

If you want to extend these hours, €150.00 will have to be added to the quote per hour that exceeds the maximum hours stipulated.

In case of last-minute cancellations, they must be notified at least 24 hours in advance, otherwise the amount of the menu for each of them will be charged.

We adapt to all kinds of specific dietary needs such as celiacs, vegetarians, vegans, allergy sufferers, etc. Please let us know if you require any changes to the menu.

To reserve space and date, a payment and deposit of 20% of the total of the banquet with a minimum of €150.00 must be made at the time of formalizing the reservation.

In the event that the total invoice exceeds the amount of **€1,000.00**, the total payment **must be made 24 hours** before the celebration.

