

To snack

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Price per unit

Gilda salt-cured sardines, piparra, smoked cheese, olives and anchovies //// 3,1


The croquette roast chicken festival with black garlic emulsion //// 3 

Cod fritters with blue cheese cream and roasted garlic emulsion //// 2,8 

Oyster Natural Gillardeau oyster //// 6

Cold to share

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Anchovies of “La Escala”... from Can Callol with coca bread with
tomato (5 uts) //// 17  (bread)

The salad... Roasted tomato tartar and grilled vegetables with confit cod and
romesco emulsion //// 17,2

Carpaccio ... Home-cured salmon, beetroot emulsion, zucchini slices and
radishes //// 20,5

Steak tartare ... of beef picaña and pickles, bound with its fat and cured
cheese //// 21

Foie ... Foie gras and nori seaweed marble with pumpkin compote and olive oil
powder... //// 23

Hot to share

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Cockles ... opened naturally with garlic and parsley sauce
and cider //// 20,5

Snails ... stewed with tomato, salt and pepper bacon, black sausage and
roasted garlic aioli //// 19,5

Squid ... andalusian style with lime mayonnaise //// 19,8 

Cannelloni ... vegetarians with trumpets of death and vegetables, gorgonzola
cream, green sprouts and hazelnut oil //// 19,3 

* Coca bread toasted with tomato //// 3,25

Price per person

The rice

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Of squid • Dry rice paella with grilled squid with trumpets of death and red paprika emulsion from La Vera //// 25,3

The black one • Black rice casserole with Empordà sofrito, cuttlefish, sausages, and open crayfish with garlic oil and parsley //// 25,7

Sea and mountain • Canned dry rice with cockles and confit chicken wings with roasted garlic aioli //// 28

Of fish • Brothy rice with dark sautéed cuttlefish, ray, and red prawns from Palamós //// 29,5

With octopus • Dry rice paella with grilled octopus, artichokes, and smoked mayonnaise //// 27

***Vegetarian** • Can of creamy rice with seasonal mushrooms, green asparagus and egg cooked at low temperature //// 20,5 ✓

All rice dishes are made with Pals rice from the producers: Mas Pla and Arroz de l'Estany de Pals. All rice dishes are for a minimum of 2 people. Price per person. A maximum of 2 preparations will be made per table.

*Possibility for one person

The grill

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Entrecote of 400 gr Grilled aged sirloin steak with creamy roasted potato and mustard seed sauce //// 33

Fish according to the sea with sautéed seasonal vegetables and butter cream //// 34,5

Leeks candied with smoked mayonnaise, toasted hazelnuts and green sprouts //// 17,5 ✓

Dishes

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Stuffed squid spicy beef stew and caramelized onion with roast sauce and black trumpet mushrooms //// 21,5

Chicken leg Farm chicken stew with red prawns from Palamós //// 21

“Cap i pota” Veal with black sausage and egg cooked at low temperature //// 20,5

Veal cheek with ratafia and mushroom sauce with creamy roasted potato //// 23,5