

SUGGESTIONS

THE TOMATO

(Project 'De la Llotja a la Cuina' - GALP with Cuina de l'Empordanet)

Assorted seasonal tomato with salted shredded spelt,
crunchy capers and fresh basil cream

15,90 €

x x x x x

OUR BRIOCHE

Brioche stuffed with roast beef slices with mushrooms,
El Set cheese and enoki mushrooms with summer truffle

16,50 €

x x x x x

SUMMER SOUP

Cold cream of avocado and cucumber soup with flambé
Palamós prawns and crab caviar

16,90 €

x x x x x

BLUEFIN TUNA FILLETS

Tuna loin marinated with celery sour cream in the ajoblanco style,
seasoned fennel and toasted cashews with sesame caviaroli

22,50 €

x x x x x

EMPESCA'T SANDEELS

*(Empesca't is an association of fishermen from l'Escala and l'Estartit that fish in a
sustainable and environmentally friendly way)*

Small casserole of small sandeels from l'Estartit with garlic,
chilli and oil from Pau with low temperature organic eggs

24,50 €

x x x x x

CATALAN MONKFISH

Grilled monkfish fillet with spinach, raisins and
roasted pine nuts with shiitake pickle in apple cider vinegar

25,50 €

x x x x x

CHICKEN WITH PRAWNS

Farmhouse chicken thigh terrine with peeled Palamós
prawns, creamy celery root, juice and emulsion

28,50 €

TO NIBBLE ON

THE CROQUETTE

Stewed pork meats and sautéed shitake mushrooms with spring garlic shoots and thyme honey emulsion

9,80 €

x x x x x

CURED LOIN HEAD

Shavings of home-cured loin head with tomato and glass bread

14,90 €

x x x x x

FRIED

Floured and fried cod cloves with spring garlic shoots and bitxo capsicum pepper emulsion

17,50 €

x x x x x

CAN CALLOL ANCHOVIES FROM L'ESCALA (pa)

Anchovy fillets with toasted glass bread, soaked in tomato (5 fillets)

17,80 €

x x x x x

“LA CLOVA”

Grilled Galician razor clams with pistachio vinaigrette and caramelised onions

19,80 €

x x x x x

Fine crunchy bread with tomato  (pa)

2,10 €

TO START WITH

CANNELLONI

Heura cannelloni with 'horn of plenty' mushrooms and assorted vegetables, Ceretà blue cream cheese, green sprouts and hazelnut oil

15,80 €

x x x x x

OUR CHEESE SALAD

Tossed seasonal vegetables, Can Pauet goat's curd with a fake sun-dried tomato pesto in oil and blood orange vinaigrette

16,70 €

x x x x x

PORK TROTTERS

Sense Feina pork trotters' terrine with crust, scallop carpaccio with warm pickle of blond eye beans and parsley emulsion

19,70 €

x x x x x

"SMOKE"

Laminado de corvina curada en casa ahumado al momento con emulsión de remolacha y verduritas en crudité

22,90 €

x x x x x

LOBSTERS

Norway lobster with white butter sauce and Iberian shoulder with Beluga lentil salad and black olive powder

27,50 €

x x x x x

THE "COOL" SALAD

Potato, organic egg, tuna belly in oil, pepper and mayonnaise with Palamós prawn tartare and Nacarii caviare

32,50 €

MAIN DISH

CATALAN IBERIAN PORK

Masia Tero Iberian feather with trinxat beans and cabbage with orange and rosemary sauce
21,90 €

x x x x x

THE GRILL

Grilled veal certified Q from Masia Empordà with red wine sauce and horn of plenty mushrooms with potato and Figueres onion
23,80 €

x x x x x

SURF AND TURF

Beef tripe dish with poached organic egg yolk caramelised with sautéed espadrilles sea cucumbers and crispy celery root
24,50 €

x x x x x

THE COD

Caramelised cod loin with squid noodles with spring garlic shoots and infusion of roasted red peppers
28,50 €

x x x x x

THE SEA BASS

Grilled sea bass supreme with caramelised leeks, smoked corn and dark vegetable broth made with its bones
29,80 €

x x x x x

FISH ACCORDING TO SEA

Grilled loin of fish according to sea with Ratte potato and Palamós red prawns
34,50 €

RICES

Minimum 2 people and 20 minutes cooking time. Price per person.
All our rice dishes are prepared using locally grown Estany de Pals and Mas Pla rice varieties.

VEGETARIAN RICE

Carnaroli rice with a stir-fry of leeks, maitake mushrooms
with green asparagus and spring onions with parsley emulsion
21,00 €

x x x x x

DRY RICE

Nembo rice with king trumpet mushrooms, grilled jig-caught
squid and la Vera red pepper emulsion
25,70 €

x x x x x

SURF AND TURF RICE

Made with Akita Komachi, dark stir-fry, confit Iberian pork cheeks from Masia Tero
and grilled octopus from Estartit with black garlic emulsion
26,50 €

x x x x x

ARROZ A LA CAZUELA ES PORTAL

Bomba rice with an Empordà dark stir-fry cuttlefish, red Palamós
prawns and free-range chicken thigh without work
with a traditional light mustard mousseline
26,90 €