

THE SHORT

TASTING MENU

APERITIF

Can Callol anchovies stuffed olives with vegetable chips

x x x x x

SNACKS

Marinated salmon brochette with smoked cheese and dill mayonnaise

Black olive mini muffin with anchovy cream

Mussels in pickle in mild apple vinegar with vegetables

Prawn salad panipuri with sweet lemon mayonnaise and crispy onion 

x x x x x

EL GASPATXO

Tomato and slocs cold cream with grilled Palamós prawns
and osmotized cucumber with mint texture

x x x x x

TÀRTAR

Minced scallops, vegetables with cold pistachio cream *ajoblanco* style with pumpkin seeds

x x x x x

PANXETA DE MAR

Caramelized tuna belly in two cooking with a mild thyme and honey sauce and
teriyaki on Jerusalem artichokes puree with spring onions sprouts

x x x x x

EL NOSTRE ARRÒS

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

x x x x x

CUA DE RAP

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

x x x x x

EL REFRESCANT

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

70,00 €

Wine pairing: 25,00 €

Prices with VAT included.

Served for the whole table until 2.30pm and 9.30pm. Includes bread and water.

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APERITIF

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x x x x x

SNACKS

Marinated salmon brochette with smoked cheese and dill mayonnaise

Black olive mini muffin with anchovy cream

Mussels in pickle in mild apple vinegar with vegetables

Prawn salad panipuri with sweet lemon mayonnaise and crispy onion 

x x x x x

UNA OSTRA

Grilled with citrus mousse

x x x x x

VERMELL

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

x x x x x

EL TÀRTAR

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

x x x x x

ESCAMARLANS

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

x x x x x

EL CANELÓ

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

x x x x x

EL NOSTRE ARRÒS

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

x x x x x

CUA DE RAP

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

x x x x x

MAR I MUNTANYA

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

x x x x x

LA NOSTRA POMA

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

x x x x x

EL DOLÇ FUMAT

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

90,00 €

Wine pairing: 30,00 €

Prices with VAT included.

Served for the whole table until 2.30pm and 9.30pm. Includes bread and water.