

THE LARGE

TASTING MENU

Snacks and special appetizer Es Portal

SUMMER SOUP

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

x x x x x

SMOKE”

Home-cured sea bass fillet smoked at the time with
beetroot emulsion and crudité vegetables

x x x x x

LOBSTERS

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

x x x x x

SURF AND TURF RICE

Made with Akita Komachi, dark stir-fry, horn of plenty
mushrooms and sautéed cuttlefish with black garlic emulsion

x x x x x

CATALAN MONKFISH

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

x x x x x

CHICKEN WITH PRAWNS

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

x x x x x

ANANAS

Roasted pineapple with yoghurt sponge cake,
ginger ice and creamy yoghurt with pineapple ice cream

x x x x x

CARAMEL WITH CHOCOLATE

Caramel sponge cake, creamy milk and salt chocolate,
fake iced caramel caviare with toffee and its crunch

67,00 €

With wine pairing: 97,00 €/person

Prices with VAT including.

Served to the whole table till 14.30 h and till 21.30 h. Bread and water included.

THE SHORT

TASTING MENU

Snacks and special appetizer Es Portal

“LA CLOVA”

Grilled Galician razor clams with pistachio vinaigrette and caramelised onions

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

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

x x x x x

SURF AND TURF RICE

Made with Akita Komachi, dark stir-fry, horn of plenty mushrooms and sautéed cuttlefish with black garlic emulsion

x x x x x

CATALAN MONKFISH

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

x x x x x

ANANAS

Roasted pineapple with yoghurt sponge cake, ginger ice and creamy yoghurt with pineapple ice cream

52,00 €

With wine pairing: 77,00 €/person

Prices with VAT including.

Served to the whole table till 14.30 h and till 21.30 h. Bread and water included.