

 With gluten  Vegetarian

Our establishment has information on the presence of products and allergenic ingredients in the dishes from the menu and from the menu. We are at your disposal to provide information in the event that you suffer food allergy and/or intolerance (in accordance with Regulation (EU) no. 1169/2011).
We can not guarantee that there is no cross-contamination with gluten.

Prices per person · Prices with VAT included

TO START WITH

UNES BONES OSTRES

Open uncooked - 5,00 € (price per unit)

With coconut aguachile and fennel salad - 6,50 € (price per unit)

Grilled with fried egg foam and caviar from la Vall d'Aran - 11,50 € (price per unit)

x x x x x

LES ANXOVES (bread)

Anchovies from l'Escala de Can Callol with toasted butter brioche

18,50 €

x x x x x

UN FREGIT (adaptable)

Floured and fried octopus cubes with creamy roasted potato and paprika emulsion

19,90 €

x x x x x

L'IBÈRIC (pa)

Iberian cured ham (100% acorn-fed) Señorío de Montanera with crystal bread and tomato

24,50 €

x x x x x

LA CROQUETA

Roasted chicken croquettes with black garlic emulsion

2,60 € (preu per unitat)

SEASONAL SUGGESTIONS

AMANIDA DE TARDOR

Mixed grilled lettuce hearts with endive, confit tuna belly, pickled mushrooms and beetroot vinaigrette with toasted cashews

18,50 €

x x x x x

EL GASPATXO D'HIVERN

Warm cream of roasted pumpkin and Green peas with flame-grilled crayfish tail, Emporità cheese and fake black olive gingerbread

19,00 €

x x x x x

EL TÀRTAR

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

19,50 €

x x x x x

LLEGUMS

Beans from the *ganxet* stewed with pear sausage, Palamós shrimp, chanterelles and organic egg yolk with Iberian ham base

24,50 €

x x x x x

LLUÇ DE PALANGRE (adaptable)

Andalusian-style fried longline hake chunks, thin roast pumpkin cream with tripe and veal leg stew

29,50 €

x x x x x

TURBÓ

Turbo on the grill without work with grilled vegetables tartar, pilpil from its roasted spines and fake seaweed pinch bread

34,50 €

EL CABRIT (adaptable)

Two-cooking kid leg with sautéed burgul corn, green asparagus and sweet lemon with orange sauce

27,50 €

x x x x x

MAR I MUNTANYA

Crispy boneless pork terrine with roasted sweet potato cream, sautéed squid noodles and roast bottom

28,00 €

x x x x x

LA BRASA

Grilled aged beef sirloin with creamy roasted potato, mustard seed sauce and seasonal truffles

31,50 €

x x x x x

RISOTTO VEGETARIÀ

Creamy Carneroli rice with dark *sofregit*, Heura stew and baby vegetables with green asparagus and black garlic emulsion

26,50 €

x x x x x

EL NOSTRE ARRÒS

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

28,50 €

x x x x x

LA CASSOLA D'ARRÒS

Bomba rice casserole with dark *sofregit* from l'Empordà and cuttlefish, Masia Tero Iberian pork cheek and Palamós red shrimp with a light roasted garlic mousseline

29,50 €

x x x x x

Glass bread - 2,50 €/ration 