

ES PORTAL
RESTAURANT &
HOTEL BOUTIQUE
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 Vegetarian

 Contains gluten

We cannot guarantee that
gluten-free dishes do not
contain traces.

Allergens contained in all
products are available to
customers.

To snack

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Price per unit

Anchovies de Can Callol from L'Escala with glass bread with tomato /// **2,9**  (bread)


The croquette roast chicken festival with black garlic emulsion /// **2,6** 

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

Oyster Natural Gillardeau oyster /// **6**

Cold to share

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Iberina shoulder from Señorío de Montanera with coca bread
with tomato /// **23,5**  (bread)

Salad Open tomato with varied vegetables, candied eggplant and creamy
cheese with Kalamata olives /// **15,5** 

Smoked roast vegetables Roasted red pepper and eggplant with Can Callol
anchovies and cured sheep cheese /// **14**

Russian salad cold potato, carrot, egg and tuna belly with mayonnaise and
pickled vegetables /// **13,5**

Steak tartar beef picaña and pickles, bound with their fat
and cured cheese /// **19,5**  (bread)

Foie Coll Verd with smoked sardine and pumpkin compote /// **20**



Hot to share

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Cockles opened naturally with garlic and parsley sauce
and Mooma cider /// **17,5**

Squid Andalusian style with lime mayonnaise /// **16,5** 

Snails stewed with tomato, salt and pepper bacon, black sausage and
roasted garlic aioli /// **18,5**

Cannelloni vegetarians with trumpets of death and vegetables, gorgonzola
cream, green sprouts and hazelnut oil /// **17**  

Sonsos from l'Estartit with garlic and poached egg at low temperature /// **21,5**

* La Distreta coca bread toasted with tomato /// **2,75** 

Price per person



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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 //// **22,5**

The black • Black rice casserole with Empordà sauce, cuttlefish, sausages and open crayfish with garlic and parsley oil //// **21,5**

Sea and mountain • Dry rice in canned sautéed “espardeñas” and boneless pig's trotters with roasted garlic emulsion //// **28**

Iberian pork slice • Dry rice paella with dark sofrito, confit Iberian pork, black sausage and roasted garlic aioli //// **21,5**

Of fish • Soupy rice with dark fried cuttlefish, monkfish tail and red prawns from Palamós //// **26,5**

With octopus • Dry rice paella with grilled octopus, duck confit and smoked mayonnaise //// **25**

The rice casserole • Rice casserole with dark Empordà cuttlefish sauce, sausages, free-range chicken and red prawn from Palamós //// **24,5**

***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 low loin of matured old cowgrilled with creamy roast potato and mustard seed sauce //// **32**

Iberian pork shoulder from Masia Tero with trinxat of white beans and cabbage with orange and rosemary sauce //// **24,5**

Turbot grilled with stewed potatoes, chopped ñoras and hazelnuts //// **29,5**

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

White asparagus with smoked mayonnaise, toasted hazelnuts and green sprouts //// **16,5** ♡

Dishes

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Cap i pota beef with black sausage and egg cooked at low temperature //// **19**

Veal cheek with ratafía and mushroom sauce with creamy roasted potato //// **21,5**

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

Pig's Troter's with snails, chopped nuts and ñoras //// **19,5**