ES PORTAL

RESTAURANT | HOTEL BOUTIQUE

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RICE MENU

TO START WITH

(to share)

AMANIDA DE TARDOR

Grilled lettuce hearts with brine Emporità cheese, roast and marined red pepper, l'Escala anchovies and fake pumpkin "romesco"

PANXETA DE MAR

Two times cooked and caramelized tuna belly with soft "timó" honey sauce and teriyaki on Jerusalem artichokes purée with tender onion sprouts

EL FREGIT

Fried mediterranean sand eels from L'Estartit with lime and basil emulsion

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MAIN COURSE

(to choose)

ARRÒS A LA CASSOLA

Bomba rice casserole, dark empordanès sauté and sepia with iberic pork cheek from Masia Tero and red Palamós shrimp with light roasted garlic mousseline

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ARRÒS SEC

Dry Onice rice paella with seasonal mushrooms, artichoke, cockles and pickled cod with smoked red pepper emulsion

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ARRÒS DE DIUMENGE

Bahia rice with red lobster broth with sepia and Duroc pork rib sauté with garlic and parsley with toasted hazelnuts ***(supl. 15,00 €)***

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DESSERT

LEMON PIE

Lemon cream with burnt meringue, hazelnuts crumble, citrus sponge and sweet lime ice crea

45 €

All prices include current VAT.
The price of the menu includes water, bread and small sweets.
The price does not include wine, coffee or any other alcoholic drink.

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We have gluten free bread
We cannot guarantee that there is no cross-contamination with gluten