

SEASONAL TASTING MENU

APERITIF

Can Callol anchovies stuffed olives with vegetable chips

x x x x x

SNACKS

Seafood bisque with pepper foam

Mini tomato and basil muffin filled with black sausage

Pumpkin and urgelia cheese croquette with coriander mayonnaise 

Mussels in pickle in mild apple vinegar with vegetables

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

x x x x x

TÀRTAR

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

x x x x x

LLEGUMS

Beans from the *ganxet* stewed with pear sausage, Palamós shrimp,

nightingales and organic egg yolk with Iberian ham base

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

TURBÓ

Turbo on the grill without work with grilled vegetables tartar, pilpil from

its roasted spines and fake seaweed pinch bread

x x x x x

LA NOSTRA POMA

Osmotized Royal Gala apple, creamy white chocolate and mint

with yogurt ice cream, lime sponge cake and false mint jelly

70,00 €

Wine pairing: 30,00 €

Prices with VAT included.

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