



Rice menu

TO START

(to share in the middle of the table)

Roasted tomato tartar and grilled vegetables with confit cod and romesco emulsion

Foie gras and nori seaweed marble with pumpkin compote and olive oil poder

Cod fritters with blue cheese cream and roasted garlic emulsion

THE RICE

(to choose)

Dry rice paella with grilled squid with trumpets of death and red paprika emulsion from La Vera

or

Black rice casserole with Empordà sofrito, cuttlefish, sausages, and open crayfish with garlic oil and parsley

or

Brothy rice with dark sautéed cuttlefish, ray, and red prawns from Palamós (supl. 9 €)

DESSERTS

BREAD, OIL, CHOCOLATE and SALT

Dark chocolate mousse with fleur de sel, caramelized brioche, olive oil powder, shortbread biscuit, and dark chocolate ice cream

47 €

Includes water and bread service

The price does not include any other drinks or coffee.

59 €

Includes Inspirational wine service from Castell de Perelada, water, bread, coffee and small sweets

The price does not include any other alcoholic beverages