

SUGGESTIONS

THE TOMATO

(Project 'De la Llotja a la Cuina' - GALP with Cuina de l'Empordanet)

Assorted seasonal tomato with salted shredded spelt,
crunchy capers and fresh basil cream

15,90 €

x x x x x

OUR BRIOCHE

Brioche stuffed with roast beef slices with mushrooms,
El Set cheese and enoki mushrooms with summer truffle

16,50 €

x x x x x

SUMMER SOUP

Cold cream of avocado and cucumber soup with flambé
Palamós prawns and crab caviar

16,90 €

x x x x x

BLUEFIN TUNA FILLETS

Tuna loin marinated with celery sour cream in the ajoblanco style,
seasoned fennel and toasted cashews with sesame caviaroli

22,50 €

x x x x x

EMPESCA'T SANDEELS

*(Empesca't is an association of fishermen from l'Escala and l'Estartit that fish in a
sustainable and environmentally friendly way)*

Small casserole of small sandeels from l'Estartit with garlic,
chilli and oil from Pau with low temperature organic eggs

24,50 €

x x x x x

CATALAN MONKFISH

Grilled monkfish fillet with spinach, raisins and
roasted pine nuts with shiitake pickle in apple cider vinegar

25,50 €

x x x x x

CHICKEN WITH PRAWNS

Farmhouse chicken thigh terrine with peeled Palamós
prawns, creamy celery root, juice and emulsion

28,50 €