

MENU

A SHARED MEAL is company, family, fun and gastronomy

TO START, FLAVOUR AND COLOUR

LA BELLE HÛTRE GOLD BEACH OYSTERS (6 oysters) €24.00

A STORM

of prawns and chickpeas €36.00

SQUID

stuffed with locally grown wild mushrooms €28.00

HAKE CHEEKS PIL-PIL STYLE

in garlic and chilli with Santa Pau white beans €30.00

CREAMY RICE

with sea urchins from Cala Codolar €28.00

ARTICHOKES AND COCKLES

seared with acorn-fed cured ham €24.00

ESCUDELLA I CARN D'OLLA

typical Catalan broth served with stewed meat €26.00

THE SEA ON YOUR PALATE

DUSKY GROUPE SURF AND TURF

reminiscent of a *fricandó* €38.00

BAKED FISH

gilt-head bream with Bloody Mary €36.00

SOLE AND ROYAL SEA CUCUMBER

in meunière sauce and dressed with vegetables €40.00

CIM I TOMBA

cod and vegetable fisherman's stew €32.00

STEW OF SPINY LOBSTER, deshelled and ready to eat €38.00

BROTHY RICE (THE BEST IN PALS)

with langoustines (minimum 2 people) p. p. €28.00

THE DISHES ON THIS MENU CAN BE ADAPTED FOR VEGETARIANS.

THE MOUNTAINS IN YOUR HANDS

GIRONA BEEF (ANGUS)

fillet with cabrales blue-cheese sauce €32.00

LAMB FROM LLAGOSTERA

cooked royale style €28.00

DUCK FROM THE EMPORDÀ

magret carpaccio, confit and 'fuet' mi-cuit €30.00

SWEET MOMENTS

FRUIT, dream jewels €10.00

"PIJAMA", a dessert full of variety €14.00

BREAKFAST, made with Maria biscuits €10.00

CRUNCHY SEMIFREDDO OF CHOCOLATE AND FIGS €14.00

CRÈME CARAMEL with ice cream and cream foam €8.00

SELECTION of cheeses €12.00

TASTING MENU €98.00

A STORM OF PRAWNS AND CHICKPEAS

SQUID STUFFED WITH LOCALLY GROWN WILD MUSHROOMS

DUSKY GROUPE SURF AND TURF REMINISCENT OF A *FRICANDÓ*

CIM I TOMBA COD AND VEGETABLE FISHERMAN'S STEW

GIRONA BEEF FILLET WITH CABRALES BLUE-CHEESE SAUCE

SELECTION of cheeses

CRUNCHY SEMIFREDDO OF CHOCOLATE AND FIGS

Bread, butter, aperitif, appetisers and sweets €6.00

VAT included

PLEASE TALK TO OUR TEAM BEFORE ORDERING YOUR MEAL IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.