

PICA-PICA

Grilled leeks with yogurt and cucumber cream, Marcona almonds and chives. (L)(FS)
Zucchini laminate with goat cheese, homemade tomato jam, pesto, Marcona almonds and arugula. (L)
Potato cream with Xesc Reina sobressada and honey foam. (L)
Olive wood grilled rock mussels.

TO CHOOSE

Octopus from Palamós fish market with creamy potato and red pepper powder. (L)
(Supplement 6€)
– or –
Rabbit stewed with chanfaina.
– or –
Bomba rice from Estany de Pals with cuttlefish and white prawn tartare from Palamós fish market.
– or –
Avinyó Ral pork steak with mushroom sauce and chips.
– or –
Bomba rice from “L’Estany de Pals” made with chargrilled fish from Palamós Fish Market. (supplement 8€)
– or –
Tataki tuna with tomato jam and smoked aubergine (supplement 10€)
– or –
Grilled fish from Palamós fish market (supplement 14€)

DESSERTS

Ice-cream (L) and sorbets.
– or –
Bread with oil and chocolate. (L)(G)
– or –
Lemon and rosemary cakes. (L)(G)(FS)
– or –
Artisan Catalan cheeses with accompaniments (L)(FS*)(G*) (supplement 7€)

WINES

White wine Clos Primat – or – Black wine Clos Primat, Mineral water.
Cava Castell Roig Brut Nature (supplement 17€/bottle)

Price 33.00€ 10% VAT included

*The menu includes water and wine D.O. Empordà. Soft drinks and beers aside.