

Carta

Spring 2022

Guijuelo acorn-fed Iberian ham with coca bread, hanging tomato and Picual EVOO	31€
Anchovies from l'Escala with crispy seaweed bread (6 steaks)	19€
Our version of the green salad, Bluefin tuna tartare and carrot ice cream	28€
Creamy acorn-fed Iberian ham croquettes (minimum 3 un.)	3€/un
Cod fritters with honey made at the moment and lime zest (minimum 3 un.)	3€/un
Mallorcan sobrasada, 100 gr of Xesc Reina sobrasada, honey and wood-fired bread	20€
Morels in cream with wild asparagus and blueberries with soft star anise	31€
Catalan style peas in their juice with acorn-fed bacon and lentil caviar	31€
Cannelloni with roasted meat, foie gras and Comté cheese	22€
Grilled artichokes with romesco sauce and vegetables	20€
Steak Tartare of matured beef from Girona with cream yolk	30€
Parellada rice with baby squid, cuttlefish and red prawns from Blanes (min. 2 pers.)	32€ p/p
Fish from the market with creamy cauliflower with caliu and mini vegetables	28€
Monkfish stew with Norway lobsters and fried Manchego crumbs with Iberian ham	30€
Cod confit with beans from Santa Pau, emulsion of pine nuts and shrimp from Blanes	29€
Acorn-fed boneless duck with candied pears and toffee	25€
Suckling lamb shoulder at low temperature, boneless and vegetables	35€
Sirloin steak from Girona matured with truffled egg yolk and asparagus	32€
Chocolate world with hazelnut "gianduja" and 70% chocolate textures	10€
Citrus world - Lemon cream with calamondin and live blood orange	8€
Babà with rum with Duca spices and vanilla and anise namelaka	9€
Creamy Coulommier cheese cake matured with dried tomato	8€
Pippin apple tatin and creamy toffee	8€