



# CARTA

Huître Gillardeau N°3 Naturelle	5
Artisan lobster brioche with coleslaw salad ( 2 ud )	17
White shrimp tartare sea crunch	22
Casserole of mussels bouchot	13
Salad of burrata, crushed tomato and avocado with basil vinaigrette	14
Russian salad, pickles and smoked eel	15
Boletus and Iberian ham croquettes	12
Foie micuit with toast and Pedro Ximénez	17
Monkfish and prawn croquettes (4 ud )	12
Joselito Iberian ham shavings	19
Prawns from Palamos in salt	27
Squid "a la romana" with mayonnaise	16
Grilled and Galician octopus	19
Crispy bite of steak tartar	4
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Fish of the market day €/kg	0
Fish and seafood paella with prawns from Palamós and Norway lobster	26
Fideuá with monkfish medallions, garlic muslin and prawns "from Palamós"	26
Lobster rice soupy (min.2 pers.)	37
Garden vegetable rice	21
Pork feet with Gamba de Palamòs	22
Galician Blonde Steak Tartare	24
Grilled Iberian pork	22
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Monterosa tomato with Figueres onion	6
Lettuce hearts with Basil vinaigrette	5
Sautéed padron peppers	5
mashed potatoes	6
Confit Piquillo pepers	6
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Chocolate cake with glass cake	7
Cheesecake with raspberry coulis	6
Girona apple textures with sponge cake and yoghurt foam	7
Pinya and coconut ravioli with with mango soup	7
Mojito and osmotized melon sorbet with lime and mint	8
Carrot cake with yogurt and citrus	6

Diumenge 16/03/2025