

TO SHARE

- Anchovy stuffed olives of Can Xillu from l'Escala 5€
Anchovies from Santoña in olive oil with piparras pepper and coca bread 16€
Iberian acorn ham with coca bread and tomato 28€
Selection of 5 cheeses and nuts 19€
Iberian ham croquettes and sheep's milk 2,5€/ud
Foccacia with burrata, tomato, pistachio, arugula and cooked ham 12€

NIGHT MENU

Welcome glass of sparkling wine Albet i Noya El Celler de Can Roca.
Steamed brioche stuffed with Saint George mushroom mousseline
and beef and Saint George mushroom gelée consommé spoon with double cream

STARTERS

Morels in cream

With thin slices of pularda breast, parfait, celery and pickled lemon

The whole artichoke

Artichoke puree, artichoke heart confit, artichoke chips, goat
cheese cream, mint and toasted almonds

Calamari parmentier with baby squid

Potato parmentier, calamari mosaic, paprika, squid
and calamari sauce

MAIN COURSE

Salt-baked hake

Pil pil of hake, potato confit, pickled salsify
and crispy purple potato

Rice with partridge and cuttlefish

Partridge and cuttlefish rice with seasonal vegetables

Girona veal oyster blade with avocado, mushrooms and tarragon

Veal cooked at low temperature, mushrooms cream,
avocado purée, rosemary and tarragon oil

DESSERT

Milk dessert

Curd-cheese foam, Ripollesa sheep's milk ice cream, guava jelly,
Ripollesa sheep's milk caramel, yogurt drops and cotton candy

Whisky cake

Orange sponge cake with whisky, egg yolk ice cream,
cream and almond nougat

Chocolate coulant with chocolate ice cream

Casa Cacao chocolate coulant, cocoa sauce,
chocolate ice cream and berries

50,00€

Rustic sourdough bread included. Wine and coffee not included.