

## 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  
Focaccia with burrata, tomato, pistachio, arugula and cooked ham 12€  
Pastrami and sauerkraut bikini by Rocambolesc Bikineria 8€

## NIGHT MENU

Welcome glass of sparkling wine Albet i Noya El Celler de Can Roca  
Steamed brioche with summer truffle

### STARTERS

#### **Figs with zucchini ravioli and goat cheese**

Pistachio sauce, fig puree, fresh pistachio, pickled onion  
and green bell pepper

#### **Beet tartar**

With pecan nut, beet vinaigrette  
and radishes

#### **Calamari parmentier with baby squid**

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

### MAIN COURSE

#### **Sea bass with Mediterranean flavors**

Emulsion of olives, pine nuts, bergamot,  
orange and fennel

#### **Rice with partridge and cuttlefish**

Partridge and cuttlefish rice with seasonal vegetables

#### **Girona beef steak**

With herb butters, glazed onions  
and mini vegetables

### DESSERT

#### **Milk dessert**

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

#### **Orange Chromatism**

Orange and passion fruit granita, egg yolk ice cream, carrot  
compote, orange, tangerine and flowers

#### **Chocolate coulant with chocolate ice cream**

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

#### **Petit four**

Casa Cacao Bonbon

**50,00€**

Rustic sourdough bread included. Wine and coffee not included.