

## TO SHARE

- Anchovy stuffed olives of Can Xillu from l'Escala 5€
- Anchovies from Santoña in olive oil with piparras pepper and coca bread 18€
- Iberian acorn ham with coca bread and tomato 30€
- 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€
- Classic bikini with artisan prosciutto and Havarti cheese, by Rocambolesc Bikineria 8€

## NIGHT MENU

### Welcome

Glass of Brut Reserva Albet i Noya El Celler de Can Roca  
Steamed truffle brioche and "escudella" broth

### STARTERS

#### Comté cheese soup with spring onions

Figueres onions and shallots, curry-roasted walnuts, bay leaf, thyme, rosemary  
and sherry jelly, roasted onion sauce, and walnut cake

#### Roasted pumpkin

Pumpkin seed praline and oil, burrata,  
capers, and arugula

#### 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

Casa Cacao Bonbon and rustic sourdough bread included. Wines, coffees and/or infusions are not included.

50€ per person.  
Current VAT included.