

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 creamy croquettes 2,5€/ud

Focaccia with burrata, tomato, pistachio, arugula and cooked ham 15€

Classic bikini with artisan prosciutto and Havarti cheese, by Rocambolesc Bikineria 8€

Extra artisan foccacia bread 3,5€

NIGHT MENU

Welcome

Glass of Brut Reserva Albet i Noya El Celler de Can Roca
Brioche with St. George’s mushroom mayonnaise 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 squid foam

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 and épices, glazed onions,
mini vegetables and potato parmentier casserole

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,
chocolate ice cream and berries

Casa Cacao Bonbon and rustic sourdough bread included.

Wines, coffees and/or infusions and extra sourdough bread not included.

50€ per person.
Current VAT included.