

## 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

### STARTERS

#### “Ajoblanco” and cured mackerel

With Manzanilla Sherry

#### White Asparagus

With elderberry and acacia honey

#### 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

#### Slow-cooked veal shoulder

Slow-cooked veal shoulder with  
morels in cream and truffled avocado purée

### 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.