



Before the Starters

- Codfish fritters, pine honey, pine nuts 2,80€/piece
- Calamari "a la Romana" 16,50€ portion 8,50€ 1/2 portion
- Anchovies from Roses, brioche, smoked butter (4 pcs) 12€
- Red prawn tartare, crunchy glass shrimp (2 pcs.) 15€
- Gratinated sea urchin with barbecued marrow (2 pcs.) 9€
- Panko fried Oyster, tartar sauce (1 pc.) 7,50€
- Tiger prawns in tempura with fermented chili sauce (2 pcs.) 12€
- Profiteroles, Steak tartar, Smoked Eel, pil-pil (4 pcs.) 18€

STARTERS

- Slow-braised pig's trotters, white shrimp 24€
- Poached egg, foie gras cream, artichoke 25€
- Scallops, fennel and white chocolate 28€
- Tuna tartar "Balfegó", mango, avocado, mint 28€
- Squid meatballs, "tête de veau", baby cuttlefish 25,50€
- Dry Lobster rice, saffron aioli 35€

RICE

min. 2 persons (price per person)

- Rice "Señoret" 28,60€
- Dry rice with prawns 28€
- Seafood rice with crayfish, prawns, mussels and cuttlefish 28,60€



FISH

Baked Rom, potatoes "a lo pobre", roasted juice of its bones 29,50€

Monkfish, asparagus and mushrooms ragu, red prawns 35€

Longline hake supreme, cava sauce confit, vegetables 28€

MEAT

Beef tenderloin, red wine sauce, grilled foie gras, potato parmentier 37€

Braised and deboned oxtail, pumpkin and leeks with Pedro Ximénez 28€

Slow-roasted milk fed young goat shoulder, parsnip, pistachio 32€

CHEF'S MENU

Escudella broth - Pot-au-feu rilette - Brandade, crispy skin

Red prawn tartare, crunchy glass shrimp

Gratinated sea urchin with barbecued marrow

Scallop, fennel and white chocolate

Squid meatball, "tête de veau", baby cuttlefish

Dry Lobster rice, saffron aioli

Monkfish, asparagus and mushrooms ragu, red prawns

Slow-roasted milk fed young goat shoulder, parsnip, pistachio

Lime and thyme sorbet

Vanilla in textures

Petit Fours

90€

Service for the entire table 13.00-14.45 19.45-21.45

The following side dishes can be added:

French fries 4,50€, Mashed potatoes 4,50€, vegetables 8,50€, Bread with tomato & oil from Pau 4,50€, green salad 7,50€.

**Sourdough bread and toppings 2€ per person.

