

## TO SHARE

DUCK HAM CURED IN ANCHOVY "GARUM"	12.00
CRISPY TAPIOCA AND FARRO DICES	8.00
ANCHOVIES FROM L'ESCALA WITH TOMATO BREAD	16.40
JABUGO HAM WITH TOMATO BREAD	29.90

## STARTERS

RED PRAWN'S COCKTAIL	34.00
TUNA TARTARE, MANGO, GUACAMOLE, "GARUM", MINT, BASIL	26.50
SOFT BOILED EGG, CREAMY MUSHROOMS, ASPARAGUS, ROAST JUICE	30.50
FRESH PASTA CANNELLONI, ROASTED MEAT, BECHAMEL AND SEASONAL MUSHROOMS	22.00
PUMPKIN CREAM IN FIVE INTERPRETATIONS, TAPENADE	19.50
BRAISED PEAS, SAUSAGE AND BACON	22.00
ONION, SMOKED AUBERGINE, HUMUS AND TAHINI	17.50

## FROM OUR FISH MARKET

CRUSTACEANS ROYALE, EUCALYPTUS OIL, FRIED GARLIC	30.00
MONKFISH SUQUET WITH RED PRAWN	32.50
FRESH CATCH OF THE DAY, GRILLED OR OVEN BAKED, SERVED WITH POTATO AND ROAST JUICE	32.50
RAZOR CLAMS, SEAWEED "SUQUET", ENDIVES	29.50
CODFISH, BRANDADE, PIL PIL, SPINACH, RAISINS, PINE NUTS	29.00
FISH OF THE DAY	S/M

## OUR MEAT

LAMB SHOULDER, BRAISED VEGETABLES, COOKING JUICE	24.60
DRY AGED BEEF FILLET, POTATO	29.75
SUCKLING PIG WITH "TRINXAT" AND CITRUS	26.10
FREE RANGE CHICKEN WITH RED PRAWN	28.50
SQUAB SALMIS ON CANAPÉ	32.00
PORK TROTTERS WITH SEA CUCUMBER AND "PICADA" OIL	34.00

## OUR RICE FROM PALS AND OUR PASTA

MONKFISH PAELLA, CUTTLEFISH AND PRAWNS	30.00
BLACK RICE WITH CUTTLEFISH AND SEA CUCUMBERS	32.70
NOODLES IN CASSEROLE WITH LOBSTER	30.00

## TASTING MENU

SERVED TO THE ENTIRE TABLE · AVAILABLE FROM 13:30-15:00H AND FROM 20:30-22:00H

CRUSTACEAN'S BROTH  
CRISPY RICE WITH ANCHOVY  
CODFISH FRITTERS, PINE NUTS AND PINE HONEY  
CRISPY CEREAL DICE, SPICY COMPOTE

PRAWN'S COCKTAIL

SOFT BOILED EGG, CREAMY MUSHROOMS, ASPARAGUS, ROAST JUICE

BRAISED PEAS, SAUSAGE AND BACON

BEANS AND SEA CUCUMBER

FROM OUR FISH MARKET, OVEN BAKED, RAZOR CALM PIL PIL

SUCKLING LAMB, POTATO

ICED MATO CHEESE FROM FONTETA, NUTS AND ROSEMARY

CHOCOLATE, PASSION FRUIT, HAZELNUT

PETIT FOURS

80.00  
(BEVERAGES NOT INCLUDED)

## MENU TRADITION

35.00

SERVED TO THE ENTIRE TABLE · AVAILABLE FROM 13:30-15:00H

INCLUDES APPETIZER, STARTER, MAIN COURSE, DESSERT, WATER, COFFEE AND WINE

## DESSERTS

LEMON SORBET FROM OUR LEMON TREES WITH ITS CRUMBLE	9.50
STRAWBERRIES, TOMATO, BASIL AND CREAM	10.00
BABA, PISTACCHIO, VANILLA	11.00
CHOCOLATE, PASSION FRUIT, HAZELNUT	10.00
ICED MATO CHEESE FROM FONTETA, NUTS AND ROSEMARY	10.00
SABLÉ TART WITH RASPBERRIES	10.00
HOMEMADE ICE CREAM AND SORBETS	9.25
FINED CHEESES, CONFITURES FROM TORRENT	15.00

VAT INCLUDED