

## À la Carte

Semicured salmon, avocado, yogurt and wakame 16,75€  
Wild tuna tartar "Bluefin" 20,75€  
Raw sea bass ceviche, kalamansi and coconut 18,75€  
Tomato soup, fresh cod and grilled watermelon 16,75€  
Duck foie gras, mango and vanilla oil 17,75€  
Langoustine in tempura with curry mayonnaise 19,90€  
Empordà dumplings, haricot cream and apple 15,75€  
Grilled octopus with parmentier and "Pimentón de la Vera" 22,50€  
Eco egg 63º, mushroom cream and Iberian ham 15,50€  
Rock fish creamy rice, scallops and prawns 22,50€  
"Bluefin" tuna tataki, noodles and japanese stew 23,75€  
Scallops, pork dewlap and green curry potato 23,50€  
Sea bass with potato slices and asian vinaigrette 22,50€  
Cod, tomato, haricots and cockles 26,75€  
Rubia Gallega steak tartar 19,90€  
Duroc pork joint, tonkatsu sauce and apple 19,90€  
Grilled dry aged beef loin in "Tagliatta" 23,75€

## Cheeses

Selection of 5 cheeses 14,75€

## Sweet temptations

Watermelon tartar, mango sphere and orange ice cream 7,90€  
Peanut and chocolate cream, with 70% chocolate ice cream 8,90€  
Cheesecake, red fruits and spiced biscuit 7,90€  
Piña colada, coconut cream and kaffir lime ice 7,90€

\*Please note us if you have allergies or intolerances.

We can offer other options to choose in the menu.

## Gourmet menu

(Served for the whole table)

### MENU

Crispy yucca and Espinaler sauce  
Semicured salmon, avocado, yogurt and wakame  
Marinated mussels, lime and coriander  
  
Duck foie gras, mango and vanilla oil  
  
Raw sea bass ceviche, kalamansi and coconut  
  
Langoustine in tempura with curry mayonnaise  
  
Eco egg 63º, mushrooms cream and Iberian ham  
  
Scallops, pork dewlap and green curry potato  
  
Duroc pork joint, tonkatsu sauce, beetroot and apple  
  
Watermelon tartar, mango sphere and orange ice  
  
Peanut and chocolate cream with gianduja

Petit fours

Price of menu: 65,75€

Tasting menu will be served from 13:15h to 14:30h and from 20:15h to 21:30h

## BY THE GLASS

White Quinze rouses - *garnatxa blanca (Empordà)* 4,75€  
White Perplejo - *verdejo (Rueda)* 3,90€  
White Captura de luz - *albariño (Rías Baixas)* 4,75€  
Red Finca Espolla - *monastrell i syrah (Empordà)* 4,90€  
Red Sileo - *garnatxa, samsó (Montsant)* 4,90€  
Red La Montesa - *garnacha negra (Rioja Baja)* 4,90€  
Red Ònra - *garnatxa negra, cab.sauv.(Costers del Segre)* 4,90€  
Cava Massana Ràfols Brut Nature - (*Penedès*) 5,75€  
Cava Raventós i Blanc Rosat de Nit - (*Penedès*) 6,50€

Artisan bread 1,75€

Price includes 10% VAT