

Cold starters

- Goat cheese salad with avocado, nuts and honey.
- Marinated salmon with sesame cream, avocado emulsion, soy jellied and seasoned tomato.
- Anchovies Es Salaó of Cadaqués with coca bread.
- Prawn carpaccio with lime vinaigrette and pine nuts.
- Iberian de bellota paletilla ham with coca bread and tomato foam.
- Our micuit with brioche bread and toasted corn.
- Our tuna tataki with a base of guacamole and ponzu.

Hot starters

- Grilled scallops with potatoes parmentier and sautéed asparagus.
- Magret et foie ravioli with boletus sauce.
- Our sautéed vegetables with provolone gratin.
- Chicken, foie and truffle cannelloni.
- Chickpeas casserole with eggplant and coconut milk.
- Pumpkin cream with poached egg and crispy leek.
- Grilled octopus with potato parmentier and "kimchi" sauce.

Grill

- Ecological Beef fillet with potato, sweet potato on rosemary and boletus sauce.
- Iberian pork "Joselito" with potato gratin, mushrooms stew and wine reduction.
- Grilled seabass with eggplant flambé and vanilla oil.
- Grilled Ribeye cow steak and potatoes.
- Grilled tuna with sautéed mango and soy mayonnaise.

Meat

- Mellow veal with creamy truffled potato and mushrooms.
- Lamb cooked with low-temperature with rosemary flavored potato cake and its juice.
- Poultry chicken with creamy sweet potato.
- Duck confit with baked apple and berries.

Fish

- Grilled hake with bean cream and reduction of Modena.
- Confit cod with spinach, sobrasada (spicy sausage) and honey aioli.
- Grilled salmon with smoked carrot cream and small veggies with sweet soy.

Desserts

- Lemon pie a Le creuset.
- Our cheesecake with berries sorbet.
- Lemon sorbet with vodka.
- Valrhona chocolate Coulant.
- Pineapple tartar marinated with star anise and coconut foam.
- Torrija (sweet and spiced bread) with English cream.
- Cheese plate "goat, sheep and cow".


Gala
RESTAURANT