

Aiguamarina

RESTAURANT

SEASONAL MENU

Appetizers

- Crispy bread with branch tomato and Iberian ham 12€
- Trio of Cantabrian anchovies and piparra 3€
- Iberian ham croquette 2€
- Camembert lollipop with sweet tomato 3€

Starters

- Pumpkin cream with basil oil and glazed carrots
- Cod salad with romesco sauce
- Feta cheese and walnut salad with apricot vinaigrette
- Melanzane with truffled tomato and aged cheese
- Casarecce with clams, garlic and tomato chili
- Mushroom risotto with parmesan crisp
- Broken eggs with Iberian ham and fries

Main courses

- Roasted bass fillet with vegetables and asparagus cream
- Baked cod with mild allioli
- Hake loin with mussels and cava sauce
- Salmon papillote with spinach, tomato, and lemon
- Puff pastry with pulled beef and smoked cheese
- Pork fillet with Café de Paris sauce
- Oven-roasted chicken roti with prunes and dried fruits
- Dry rice with beef and mushrooms, with baked garlic allioli (minimum two persons)

Desserts

- Fruit salad
- Apple tart with cream
- Cheesecake
- Crema catalana with raspberries
- Chocolate, bread, oil, and salt
- Rice flan with milk and fresh cream

25 € (Drinks not included)