

# Aiguamarina

RESTAURANT

## SEASONAL MENU

### Starters

Mussels in pickled leek and wakame seaweed 4€  
Iberian ham with Solà coca bread ( 1/2 portion) 14€  
Gilda with piparra, anchovy, and olive 3€/per unit  
Homemade Iberian ham croquette 2.5€/per unit

### First Courses

Seasonal salad  
Homemade marinated salmon  
*Ajoblanco* with piparra oil and prawn  
Leek cream with monkfish and red paprika  
Artichoke flower, guanciale, egg yolk and parmesan  
Roasted eggplant with blue cheese, wheat and tomato  
Broken eggs with potatoes and Iberian ham  
Asparagus risotto with parmesan  
Tomato focaccia, Figueres onion, Kalamata olives, and roasted pepper ⌚ 15 min  
Rigatoni with roasted tomato, fresh basil cream and prawns  
Chickpeas with three types of sausage <sup>®</sup>

### Main Courses

Grilled salmon with fennel  
Grilled squid with eggplant cream and roasted tomatoes  
Oven-baked cod with black olive paste and potato cream  
Braised monkfish with asparagus and mussels sauce  
Grilled bass with broccoli purée, roasted pepper, and truffled potato  
Surf and turf of chicken with scampi  
Grilled Iberian pork secreto  
Pulled beef brioche, caramelized onion and pear aioli <sup>®</sup>  
Black fideuà with cuttlefish, mussels, and aioli (minimum 2 people)  
Lamb shank  
300gr grilled entrecôte (supplement 4€)

### Desserts

Fruit salad  
Thin apple tart with cinnamon ice cream  
Creamy chessecake  
Chocolate coulant (*gluten-free*)  
Catalan cream with *carquiñoli* (catalan biscuit)  
Coca music with moscatel reduction  
Rice pudding  
Cream and egg flan with vanilla <sup>®</sup>  
Chocolate puff pastry with oil and popcorn (supplement 2€)

**32 €** (*Drinks not included*)