

SEASONAL MENU

Starters

- Iberian ham with Solà coca bread (½ portion) – €14
- Piparra pepper, anchovy and olive gilda – 3€/per unit
- Homemade Iberian ham or prawn croquette – 2.5€/per unit
- Bouchot mussels 18€

First courses

- Gazpacho with strawberries, watermelon and croutons
- Seasonal tomatoes with feta cheese and sweet onions from Figueres
- Shredded cod
- Homemade marinated salmon
- Savoury flatbread with roasted vegetables and anchovies
- Cold rockfish cake with citrus mayonnaise
- Grilled aubergine with roasted tomato, mozzarella and olives (R)
- Ravioli stuffed with ricotta and pear
- Fried eggs with Iberian ham and thin crispy potato
- Prawn carpaccio (supplement +€6)

Main courses

- Grilled salmon skewers with tartar sauce
- Grilled sea bream with a creamy carrot, courgette and potato purée
- Grilled squid with tomato ragout and mashed potato
- Suquet with coastal fish and clams
- Toasted brioche with pulled chicken, yoghurt sauce and fresh herbs
- Roast pork ribs with honey and mustard (R)
- Beef sirloin with summer mushrooms
- Rosemary-glazed lamb
- Black fideuà with cuttlefish, mussels and aioli (min. 2 people)
- Grilled turbot (supplement +€10)

Desserts

- Fresh fruit salad
- Artisan yoghurt with mango and fresh mint
- Strawberry, lime and ginger tartare with homemade cream
- Our version on lemon pie (R)
- Crema catalana with *carquiñoli*
- Creamy cheesecake with red berries
- Chocolate coulant with hazelnut and almond praline
- Grilled *Xuixo de Girona* with chocolate cream (supplement +€2)