

carta

s t a r t e r s

Artichoke hearts, cured egg yolk, bed of artichoke parmentier, foie shavings	14.50
XL Iberian pork cheek cannelloni with truffled béchamel sauce	17.00
Cantaloupe melon mille-feuille de melon with duck ham and mint oil	14.00
Recebo Iberian ham (pigs fattened on pastureland) 50% Iberian breed (120gr)	23.00
Meat stuffed potatoes La Deu d'Olot, homemade (since 1943)	16.00
Tuna belly salad, home-grown tomatoes, Figueres onions and Pau oil	15.00
Gormanda style snails' pork belly, garlic, onion, chili and aromatic herbs	14.00
Handcrafted croquettes chicken, squid in ink, 4 cheeses, mussels, Iberian ham, prawns	14.00
King prawn carpaccio, avocado cream, fake black caviar and lime oil	18.00
Girona beef steak tartare with brioche and d'Ibarra pepper mayonnaise	20.00
Cold mango soup with cucumber, avocado, feta and lime	13.50

m a i n c o u r s e

Salmon supreme, coconut milk sauce, lime and flavoured vegetables	17.00
XL grilled fish skewer squid, sole, octopus and prawns and marinated salade	23.50
Tuna tataki, wasabi mayo, teriyaki and wakame seaweed	24.00
Pals rice paella with Norway lobsters and garlic shoots	24.00
Creamy seiche 'bruta' rice from fish market and rockfish stock	21.50
Black rice with squid, its own ink, and aioli emulsion	21.50
Roasted kit shoulder 'catalan style'	31.00
Veal tenderloin Origen Girona with foie gras escalope and Marsala wine	31.00
Duck breast, apple parmentier and red fruit reduction	21.00
Wagyu burger with brie, crispy onion, fried egg and bacon mcextreme sauce	19.00

d e s s e r t s

Creamy pistachio cheesecake with biscuit crunch	8.00
Coconut truffles with darn chocolate soup	9.00
Strawberries infused in red wine and five-pepper blend	9.00
Two chocolate coulant (lava cake) with colour contrast 8 min.	9.50
Empordà fritters, apple cream and a touch of aniseed	8.50
Lemon pie with Italian lime meringue	8.50
Sorbet and ice cream duo with crumble	8.00