

Winter menu

Traditional and typically Mediterranean cuisine ...

Soup made with seasonal vegetables and poached BIO egg

Onion soup with Parmesan crunchy

White quinoa salad with lettuce heart, avocado and green mustard vinaigrette

Goat's cheese salad with escarole and lamb's lettuce, bilberries and dried peach

Burrata salad with veal carpaccio from Girona and basil oil

Scallop grilled salad with artichoke chips and shrimps oil

Pickled cod and spinach salad with black olives, fresh cheese cream and pine nuts

Assorted grilled vegetables and romesco (sauce)

Fried BIO eggs with Iberian cured ham shavings and truffle oil

Duck foie block with crudités and fig jam

Sauteed small squids with artichokes and spring onion





Dishes to share

Patatas bravas de Miquel

Buñuelos de bacalao

Croquetas caseras

Mejillones de roca a la plancha

Coca del Empordá con anchoas de la Escala

Bacalao frito con tomate confitado

Sonsos de Palamós

Berberechos a la plancha

Coquinas del Coto de Doñana a la plancha

Calamares a la Andaluza o a la Romana

Cigalas frescas salteadas

Chipirones de Palamós

Jamón ibérico de bellota D.O. Extremadura

Rice



"Fideua" noodle stew with fish stock, lobsters and cuttlefish
with "allioli"

Rice casserole typical from Palafrugell

Seafood Paella

Paella "del senyoret" (with shells less fish)

Vegetables Paella empordanesa

Paella with mushrooms and parmesan cheese au gratin

Paella " a bordo" (Fishermen's rice)

Fisches



Grilled squids or confit onions

Grilled fresh sole from Palamós or à la sea urchins meunière

Grilled angler fish or "a la donostiarra" with vegetables (700 grs)

Wild sea bass suprême en papillote with vegetables

Wild turbot with vegetables

Grilled squids or confit onions



Meats

Hamburger Iberian pork with confit onion and cheese

"Tomino del Boscaiolo"

Grilled veal entrecôte from Galicia (350 Grs)

Grilled veal tenderloin from Girona (200 grs)

Iberian pork tenderloin with royal agaric sauce

Coca de vidre with tomato

Artisan bread from Palafrugell

Our establishment has information about the presence of allergen products and ingredients in the dishes on the menus.

Suitable for vegetarians

VAT Included



Our homemade desserts

Milk curd mousse with figs jam and honey

Ice cream cake with hot chocolate sauce

Assorted truffles (white chocolate with coconut dark chocolate and chocolate with pistachio and almonds)

Mixed fresh fruit salad

Apple tatin with cinnamon ice cream

Chocolate coulant with vanilla ice cream

Cheesecake with strawberries

Traditional Catalan custard with red berries

Assorted cheeses

Cendrat (goat cheese)

Rodonet (sheep cheese)

Blau de Jutglar (raw cows milk)

Tou de Lluçanes (raw calfs milk)

Handmade ice creams

Lemon ice cream

Cornets / Magnum