

# Summer menu

## Starters

### Gaspatxo

Soup of the day made with seasonal vegetables

Salmorejo with bread with tomato with anchovies and poached

quail egg

Figueres onion salad with tomatoes

Goat's cheese salad with nuts, quince & sweet tomato vinaigrette

Caesar salad with roast BIO chicken, parmesan, cranberries

and pistachios

Tuna salad with tomato, spring onion, honey & mustard vinaigrette

Melon salad with strawberries and Iberian ham dice

Quinoa salad with lettuce heart, avocado and green

mustard vinaigrette

Marinated salmon salad with pineapple, avocado, pistachios



## Dishes to share

Fried potatoes with spicy sauce

Cod fritters

Home-made croquettes

Grilled date mussels

Anchovies from l'Escala with tomato bread

Andalusian style squids o squid rings in batter

Fried cod with pickled tomatoes

Palamós sand eels

Grilled cockles

Grilled coquinas clams from Coto de Doñana

Sauteed prawns o lobsters from Palamós

Small squids from Palamós

Iberian Spanish ham from Extremadura



## Rices

Rice casserole typical from Palafrugell

Rice casserole with spider crab, clams and cuttlefish

Seafood Paella

Paella "del senyoret" (with shell-less fish)

Vegetables Paella empordanesa

Paella with mushrooms and parmesan cheese au gratin

Paella "a bordo" (Fishermen's rice)

"Fideua" noodle stew with fish stock, cuttlefish and garlic sauce

"Fideua" noodle with clams and cheese au gratin



## Fishes

Grilled sardines from Palamós

Grilled wild seabass suprême or en Papillote with fennel and basil

Red mullets suprême, sautéed squids and horn of plenty mushrooms

Wild turbot with garnish

Grilled fresh sole from Palamós or à la sea urchins meunière Grilled angler fish or " a la donostiarra " ( 700 Grs)

Baked extra nordic cod fish with pickled tomatoes

Grilled squids or confit onions



## Meats

Grilled veal tenderloin from Girona (200 grs)

Grilled veal entrecôte from Girona with vegetables (350 Grs )

Grilled lamb chops

Iberian pork tenderloin with Ratafia sauce

Hamburger Iberian pork with confit onion and cheese  
"Tomino del Boscaiolo"

Duck scaloppine with Iberian ham and red berries

Coca de vidre with tomato

Artisan bread from Palafrugell



## Our homemade desserts

Chocolate cuban stuffed with cinnamon cream  
and Nespresso ice cream

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

Mini creme caramel with custard

Apple tatin with cinnamon ice cream

Chocolate coulant with vanilla ice cream

Cheesecake with strawberries

Pineapple cannelloni with red berries,  
mango and coconut coulis

Traditional Catalan custard with red berries

Melon and watermelon balls with lemon granite

Assorted cheeses

Cendrat (goat cheese)

Rodonet (sheep cheese)

Blau de Jutglar (raw cows milk)

Tou de Lluçanes (raw calfs milk)

Handmade ice creams

2 balls

1 ball

Lemon ice cream

Cornets, Magnum