

Carte summer

Traditional and typically Mediterranean cuisine...

Starters

Gaspatxo

Cream of seasonal vegetables

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

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

Melon salad with strawberries and Iberian ham

*Marinated salmon salad with pineapple, avocado,
pistachios and wasabi mayonnaise*

Burrata salad with veal carpaccio
from Girona with basil olive oil

Duck foie gras with crudités and fig jam

Assorted grilled vegetables and romesco sauce

Scrambled BIO eggs with Iberian ham and truffle oil





Dishes to share

Fried potatoes with spicy sauce

Home-made croquettes

Grilled date mussels

Palamós sand eels

Anchovies from l'Escala with tomato bread

Andalusian style squids o squid rings in batter

Grilled coquinas clams

Sauteed lobsters from Palamós

Iberian Spanish ham from Extremadura

Rice

Rice casserole typical from Palafrugell

Seafood Paella

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

*Paella with mushrooms and parmesan
cheese au gratin*

Paella "a bordo" (Fishermen's rice)

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





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

Grilled angler fish or " a la donostiarra " (700 Grs)

Grilled squids or confit onions

*Grilled octopus with topinambur (sunchoke), calçots,
black garlic and romesco sauce*



Meats

Grilled veal tenderloin from Girona (200 grs)

Grilled lamb chops

Hamburger Iberian pork with confit onion and cheese

"Tomino del Boscaiolo"

Coca de vidre with tomato

Artisan bread from Palafrugell

Suitable for vegetarians

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



Desserts

Milk curd mousse with figs jam and honey

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

Apple tatin with cinnamon ice cream

Chocolate coulant with vanilla ice cream

Cheesecake with strawberries

Traditional Catalan custard with red berries

Melon and watermelon balls with lemon granite

Chocolate sea urchin with nuts and dried fruits

Handmade ice creams