

Spring menu

Traditional and typically Mediterranean cuisine...

Starters

Cream of pumpkin soup and poached BIO egg with
artichoke chips

Onion soup with Parmesan crunchy

Fresh salad with soft wheat, avocado, apple, bilberries
and green mustard vinaigrette

*Scallop grilled salad with artichoke
chips and shrimps oil*

Burrata salad with veal carpaccio from Girona with
basil olive oil

*Sauteed small squids with artichokes
and spring onion*

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

Small squids from Palamós

Rice

Rice casserole typical from Palafrugell

Seafood Paella

Rice with cuttlefish, artichokes and king trumpet
mushrooms

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 wild seabass suprême or en Donostiarra

Grilled octopus with cassava, vegetables in wok with oysters sauce

Grilled red mullet fillets with artichoke chips

Baked extra nordic cod fish with pickled tomatoes

Grilled squids



Meats

Veal tenderloin from Girona with garnish (200 grs)

Veal entrecôte from Girona with garnish

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

Pineapple with orange and tangerine sorbert

Chocolate sea urchin with nuts and dried fruits

Mixed fresh fruit salad