

Gillardeau oysters no. 2 with fennel gel, served with basil oil, olive oil caviar, and accompanied by a glass of cava (3 pieces)

## 21.00€

Fresh Blanes prawns, five pieces grilled over charcoal

## 38.50€

Oscietra caviar with Iranian pistachios, smoked butter, hazeInut oil, and crispy bread tiles

#### 85.00€

Acorn-fed Iberian ham from Extremadura, hand-cut, served with Folgueroles coca bread and tomato

#### 29.50€

Confit tuna belly salad with baby vegetables, organic tomatoes, and balsamic reduction vinaigrette

#### 14.50€

Grilled scallops with parmentier and Iberian pork jowl, served with confit artichokes from Conca and Port wine sauce

#### 21.00€

Grilled beef tenderloin with foie gras, finished with Port wine sauce, accompanied by thinly sliced potatoes and baby vegetables

#### 32.00€

Grilled wild sea bass loin with romesco sauce, served with Maresme calçots, artichokes, black olive powder, and piparras

## 18.00€

# DESSERTS

Homemade tiramisu, our special recipe

#### 6.50€

Warm spiced and smoked cheesecake with mango sauce

#### 7.50€

Lemon cream and two-texture meringue with streusel, lime gel, and lime sorbet

#### 9.50€



Sliced patatas bravas, accompanied by smoked chorizo sauce, chipotle, and black garlic aioli

## 6.80€

Fresh Blanes prawns, five pieces grilled over charcoal

## 38.50€

Oscietra caviar with Iranian pistachios, smoked butter, hazelnut oil, and crispy bread tiles

#### 85.00€

Acorn-fed Iberian ham from Extremadura, hand-cut, served with Folgueroles coca bread and tomato

#### 29.50€

The sardine, marinated and smoked with orange, tomato marmalade, and guacamole **3.90€/u.** 

Canelón de rabo de toro y bechamel trufada, combinado con calabaza, reducción de vino Sant Pere del Bosc y lascas de parmesano 14.50€

Empordà duck magret, served with Port wine sauce, red berries, potato mille-feuille, and baby vegetables

#### 18.00€

Grilled wild turbot, accompanied by pumpkin, its juice reduction, and sautéed baby vegetables

#### 24.00€

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## 6.50€

Warm spiced and smoked cheesecake with mango sauce

#### 7.50€

Lemon cream and two-texture meringue with streusel, lime gel, and lime sorbet

9.50€



Homemade croquettes of acorn-fed Iberian ham 2.40€/u.

Homemade croquettes of free-range chicken 1.50€/u.

Homemade croquettes of wild boletus mushrooms 1.80€/u.

L'Escala anchovies, served with Folgueroles coca bread and tomato

## 22.00€

Oscietra caviar with Iranian pistachios, smoked butter, hazeInut oil, and crispy bread tiles

#### 85.00€

Astorga cured beef cecina with grated walnut, pickles, and lime vinaigrette

## 16.00€

White Huelva prawn carpaccio, dressed with seafood oil, saffron, and crispy seaweed

## 24.00€

Crispy fries with fried egg, topped with shavings of Extremaduran Iberian ham, cured "Sarrade" foie gras, and truffle oil

## 14.80€

Aged old cow ribeye steak, served with roasted baby peppers and crispy potatoes

## 58.50€

"Balfegó" tuna loin tataki and EVOO pearls with tender almond cream, Gordal olive juice, tomato pulp, and basil

## 27.50€

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## 7.50€

Lemon cream and two-texture meringue with streusel, lime gel, and lime sorbet

#### 9.50€