

∞ The Gastronomic Menú ∞

The appetizer

Marinated sardines accompanied with a salmorejo mouse

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The starter

Carpaccio of mushrooms and prawns with salad and summer truffle oil

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The soup

Gazpacho of melon with basil

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The fish

Fillets of sole in orange sauce with shrimp ravioli

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The meat

Sweetbreads with sautéed chanterelles and royal of foie-gras

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The dessert

Crunchy black chocolate cake with liquid white chocolate and fruit textures

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precio: 49,00

∞ Starters of the Season ∞

*Salad of costoluto genovese tomato with green beans and burrata cheese 12,75

*Marinated sardines accompanied with a salmorejo mouse 17,50

*Mi-cuit of foie-gras, bread with raisins and nuts, caviar of moscatell 18,40 (11,95
½)

*Iberian ham from Guijuelo with bread with tomato 18,95 (12,30 ½)

*Carpaccio of mushrooms and prawns with salad and summer truffle oil 12,20

Cream of fish with clams, mussels and rice "Port Lligat style" 9,55

Gazpacho of melon with basil 10,10

Cannelloni home made with béchamel sauce au gratin 11,45

Cod brandade croquettes with tomato tartar and pil-pil 12,50

*Snails stewed little hot in Catalan style 13,90 (8,95 ½)

*Clams sautéed with garlic and 18,15 (11,80 ½)

Batter-Dipped fried squid rings 11,45 (7,45 ½)

Ca la Teta's croquettes with salad and vinaigrette 9,95 (6,50 ½)

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∞ The Rices ∞

(Ecologic rice Tramuntana variety Onice from Aiguamolls)

*Paella Duran's style 18,30

*Paella fisherman's style with lobster 29,35

"Fideuada" (noodles) with cuttlefish 16,80

∞ Fish & Shellfish ∞

Suquet fish from the fish market made at the moment 28,50

*Fillets of sole in orange sauce with shrimp ravioli 28,20

Medallions of monkfish with prawns and clams with sauce of Cadaqués style 25,55

*Grilled longline hake with steamed vegetables and virgin olive oil 25,20

*Prawns flavored with smooth aioli mousseline 21,85

∞ Meats From l'Empordà ∞

*Medallions of beef fillet with foie-gras and truffle sauce 24,85

*Sirloin steak flambé with mushrooms sauce and fettuccini 23,65

Sirloin steak Roquefort gratinated and puff pastry of potatoes parmentier with black olives 23,55

*Original steak Tartare 27,75

Sweetbreads with sautéed chanterelles and royal of foie-gras 16,50

*Roast lamb with baked potatoes and onion 26,20

Bread 1,95

(*) gluten-free or can be prepared without gluten