

☧ The Gastronomic Menú ☧

The appetizer

Glass Coke with fig tartare and fresh cheese bonbon

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The starter

Carpaccio of pork feet with sautéed mushrooms

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The soup

Pumpkin cream with egg at low temperature and pickled clams

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The fish

Scallops on a bed of spinach Catalan style with raisins and pine nuts and his oil

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The meat

Veal with saffron milk cap

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The dessert

Caramelised apple strudel and green apple sorbet

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(served until 10.30pm)

price: 49,00

☧ Starters of the Season ☧

**Salad of marinated mushrooms and red prawns 12.75*

**Terrine of scorpionfish with cress sauce 12,50*

**Mi-cuit of foie-gras, bread with raisins and nuts, caviar of moscatell 18,40*

**Iberian ham from Guijuelo with bread with tomato 18,95*

**Carpaccio of pork feet with sautéed mushrooms 12,20*

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

Cream of pumpkin with egg at low temperature and pickled clams 10,10

Cannelloni home made with béchamel sauce au gratin 11,45

Grilled saffron milk cap with garlic and parsley 15,50

**Snails stewed little hot in Catalan style 13.90*

**Clams sautéed with garlic and parsley 18,15*

Batter-Dipped fried squid rings 11,45

Ca la Teta's croquettes with salad and vinaigrette 9,95

❧ The Rices ❧

(Ecologic rice Tramuntana variety Onice from Aiguamolls)

- *Paella Duran's style 18,30
- *Paella fischerman's style with lobster 29,35
- "Fideuada" (noodles) with cuttlefish 16,80

❧ Fish & Shellfish ❧

- *Scallops on a bed of Catalan spinach with raisins and pine nuts and his oil 19,90
- *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
- *Stuffed squids homemade Ca la Teta style 15,70
- *Prawns flavored with smooth aioli mousseline 21,85

❧ The Game ❧

- *Roast wild partridge flamed with brandy, potato straws 26,45
- *Saddle of hare with red fruits sauce, marron glacé 20,40
- *Wild boar stew with mushrooms 14,30
- *Thrushes with bacon, fried quail egg, potato straws 18,75
- Houtsnip Royale style 42,50

❧ 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
- Veal with saffron milk cap 17,50
- *Roast lamb with baked potatoes and onion 26,20

Bread on table 1,95

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