

Nandu Jubany's great meal

The great banquet is a reflection of our natural cuisine where we offer the best seasonal ingredients on your table to share with you the emotion, the beauty of our landscape and the territory

Appetiser of the day

Sea cucumber salad with chanterelle and Iberian ham

Flatbread pastry with caramelized apple, *foie gras* and salad of contrasts

Eel *Xapadillo*

Free range chicken cannelloni & summer truffle

Creamy rice with *Palamós* prawns

Glaced tuna belly with potato gnocchi

Crunchy suckling pig, comfit & roasted with fresh fruits

Desserts festival

Our *sommelier* can offer you a wine pairing that combines best with your menu. Supplement

Half portions increased a 10%

In order to provide a better service we would recommend that the degustation menu is ordered for all the guests.

TO SNACK

Iberian ham Joselito shavings & toasted *coca*

"*La tieta*" macedoine & thuna belly

Homemade anchovies from l'*Escala*

Our salt cold *gilda* with anchovies, *piparra* & olive

Andalusian style squids & lime mayonnaise mousse

Our carte

STARTERS

Leeks roast salad with almond butter, mushrooms & anchovies

Flatbread pastry with caramelized apple, *foie gras* and salad of contrasts

Escarole salad, crunchy ear's pig & pine nuts vinaigrette

Tomato with *mató* salad, pine nuts, aragula & cherries

Assorted vegetables in *escalivada*, Escala's anchovies & romesco sauce

Eel *Xapadillo*, bacon comfit & egg yolk

Free range chicken cannelloni & summer truffle

Open omelette farmer's eggs, bread with tomato & Iberian ham Joselito

Cardinal's macaronis

Senyoret rice, shrimps, angler fish, squids & sea cucumbers

Creamy rice with *Palamós* prawns

MAIN DISHES

Grilled octopus, creamy potato & red pepper

Small cuttlefishes with fried onions & tomatoes

Grilled *Palamós* shrimps

Grilled wild turbot & *escalivada* of vegetables

Charcoal-grilled veal tenderloin

Charcoal-grilled Pyrenean veal cutlet (1 kg), *béarnaise* sauce, *soufflées potatoes* & grilled vegetables

Charcoal- grilled bone marrow veal, steak tartare & summer truffle

Veal steak tartare & *soufflées potatoes*

Crunchy suckling pig, comfit & roasted with fresh fruits

Lamb shoulder roasted

Grilled breast of wild pigeon with canapé on escarole *trinxat*