

FOR SHARING

HANDMADE OIL FLATBREAD
WITH TOMATO AND ARBEQUINA OIL

5,00 €

HAND-SLICED 100% IBERIAN HAM SHOULDER
SEÑORÍO DE MOTANERA D.O. EXTREMADURA

20,00 €

BAY OF BISCAY '00' ANCHOVY FILLETS
WITH HOMEMADE VEGETABLES IN VINEGAR

16,00 €

OUR ROAST MEAT CROQUETTES

9,00 €

HOLM OAK CHARCOAL-GRILLED
EBRO DELTA MUSSELS

8,50 €

GRILLED OR CHARCOAL-GRILLED
MEDIUM-SIZED PALAMÓS PRAWNS

M.P.

GRILLED OR CHARCOAL-GRILLED MEDIUM-SIZED
PORT DE LA SELVA NORWAY LOBSTER

M.P.

CAN PERET SOUPS AND STEWS

CAP I POTA VEAL STEW

WITH LOCAL CUTTLEFISH A LA BRUTESCA AND BLACK
TRUFFLE (*TUBER MELANOSPORUM*)

18,50 €

SANTA PAU WHITE BEANS

WITH CRISPY PIG'S TROTTERS AND *PORT DE LA SELVA* NORWAY LOBSTER TAILS

16,00 €

CAMPLLONG ULL ROS WHITE BEANS

WITH COD TRIPE, ARTICHOKEs AND *BULL NEGRE* (KIND OF CATALAN SAUSAGE) CHUNKS

17,00 €

STARTERS

WILD BOAR CANNELLONI

A LA FINES HERBS, CHANTERELLE MUSHROOMS AND
BÉCHAMEL MADE WITH LA SELVATANA MILK

16,50 €

ORGANIC SPELT STEW

WITH EGG COOKED AT LOW TEMPERATURE, BABY VEGETABLES AND PORK CHEEKS

14,00 €

SEASONAL SALAD

WITH SEASONAL VEGETABLES AND FRUIT, PARMESAN,
AND HONEY AND MUSTARD VINAIGRETTE

12,50 €

FOIE MICUIT

WITH BLACK GARLIC, MARCONA ALMOND MILK,
HOMEMADE LEMON JAM AND GINGERBREAD

17,00 €

L'EMPORDÀ DUCK SALAD

WITH SEASONAL SHOOTS AND VARIOUS PREPARATIONS OF DUCK

18,50 €

PORT DE LA SELVA NORWAY LOBSTER CONSOMMÉ

WITH SCALLOP TARTARE, SALMON ROE AND WAKAME SEAWEED

16,75 €

GIRONA VEAL SWEETBREAD

WITH SANT CARLES DE LA RÀPITA KING PRAWNS AND MASHED ARTICHOKE

16,00 €

RICE DISHES

FISHERMAN'S RICE CASSEROLE

WITH CUTTLEFISH, PORK RIB, SMALL PALAMÓS PRAWNS AND MUSSELS

18,00 €

SENYORET'S RICE

(FISH AND SEAFOOD PAELLA WITH ALL BONES AND SHELLS REMOVED)

WITH CUTTLEFISH, ROYAL SEA CUCUMBERS AND MEDIUM-SIZED PALAMÓS PRAWNS

24,00 €

LOBSTER RICE

WITH STAR ANISE

28,00 €

NOODLES ROSSEJAT (COOKED IN FISH BROTH)

WITH SPIDER CRAB, CUTTLEFISH, CLAMS AND 'DROWNED' AIOLI

17,00 €

FISH

CONFIT COD BAR

WITH CREAM OF PEAS, COCKLES AND HAM POWDER

18,50 €

THORNBACK RAY WITH *DASHI* STOCK *VELOUTÉ* SAUCE

AND HOLM OAK CHARCOAL-GRILLED PEPPERS

17,25 €

GRILLED MONKFISH LOIN

WITH CATALAN-STYLE CHARD AND STOCK MADE WITH THE MONKFISH'S BONES

19,50 €

FISH OF THE DAY AS AVAILABLE AT THE MARKET:

ROAST, WITH FRIED GARLIC, CHARCOAL-GRILLED, BAKED IN SALT OR GRILLED

M.P.

MEAT

SHOULDER OF SUCKLING LAMB

WITH SAGE, *PLATILLO* ONIONS AND SUN-DRIED APRICOTS

22,00 €

CHARCOAL-GRILLED ANGUS VEAL TENDERLOIN

WITH SEASONAL VEGETABLES

19,50 €

CHARCOAL-GRILLED GALLEGA T-BONE STEAK AGED FOR 30 DAYS

(MINIMUM 2 PEOPLE)

44,00 €

CHARCOAL-GRILLED CAN ROVIRA *BOTIFARRA*

(LARGE CATALAN PORK SAUSAGE)

14,50 €

100% IBERIAN PORK TENDERLOIN

WITH LIQUORICE, CREAMY POTATO AND *PLATILLO* ONIONS

17,50 €

RABBIT TERRINE WITH MUSHROOMS IN FIVE SPICES

WITH AUBERGINE, BEETROOT AND YOGHURT CHUNKS

16,25 €

POTA BLAVA CHICKEN THIGH

WITH *PALAMÓS* PRAWNS

18,50 €

CHARCOAL-GRILLED *RIPOLLESA* LAMB CHOPS

16,75 €

TASTING MENU

WELCOME DRINK
SNACKS AND APPETISERS

L'EMPORDÀ DUCK SALAD
WITH SEASONAL SHOOTS AND VARIOUS PREPARATIONS OF DUCK

PORT DE LA SELVA NORWAY LOBSTER CONSOMMÉ
WITH SCALLOP TARTARE, SALMON ROE AND WAKAME SEAWEED

WILD BOAR CANNELLONI
A LA FINES HERBS, CHANTERELLE MUSHROOMS AND BÉCHAMEL MADE WITH LA SELVATANA MILK

SENYORET'S RICE
(FISH AND SEAFOOD PAELLA WITH ALL BONES AND SHELLS REMOVED),
WITH CUTTLEFISH, ROYAL SEA CUCUMBERS AND MEDIUM-SIZED PALAMÓS PRAWNS

CONFIT COD BAR
WITH CREAM OF PEAS, COCKLES AND HAM POWDER

100% IBERIAN PORK TENDERLOIN WITH LIQUORICE,
CREAMY POTATO AND PLATILLO ONIONS

BAKED APPLE CREAM,
CARAMELISED APPLE CHUNKS, INFUSED APPLE CHUNKS,
CEYLON CINNAMON ICE-CREAM AND PINE NUTS

LA SELVATANA MATÓ CHEESE
WITH CREAMY ROASTED PUMPKIN, PUMPKIN SEEDS AND HONEY

COFFEE AND PETIT FOURS

75,00 €

*This menu will only be served at weekends. VAT incl.