



R E S T A U R A N T

### EVERYTHING TO SHARE

RUSTIC BREAD grilled buckwheat bread with tomato	6 €
IBERIAN HAM 100% Iberian breed	16 €
OUR SMOKED ANCHOVIES 00 with marine butter	4,50 /ud €
BEACH ANCHOVY with romesco pil-pil and basil pearls	4,00 /ud €
LOBSTER SALAD, avocado, mango and frozen basil	19 €
BEETROOT GAZPACHO with eel, wild salmon roe, and sesame nips	16 €
LOBSTER CARDINAL MACARONI with pecorino cheese	28 €
GRILLED CARRIL CLAMS	S/M €
PALAMOS SHRIMP	S/M €
OYSTER GILLARDEU: plain	5 €
KM.0 TOMATO SALAD pickled with tuna belly	14 €
MATURED BEEF VITELLO TONNATO with smoked eggplant and arugula	16 €
TORO TARTARE with horseradish, Palamós prawn, and caviar	26 €
PISTACHIO SABAYON with cendrat sheep cheese, roasted apples, yuzu vinaigrette, and citrus mustard crumble	15 €
PORK RIB CROQUETTES, apple and chipotle chilli	5 €
FAIR-STYLE OCTOPUS with "air" potatoes	28 €
FAIR-STYLE OCTOPUS with "air" potatoes	19 €

### MARKET FISH

GRILLED MONKFISH TOURNEDO with tender garlic and lime vinaigrette	28 €
COD LOIN "Grandi Colloni"	26 €
GRILLED MARKET FISH or baked with KM0. vegetables	S/M €

### GRILLED RICES

PALAMÓS PRAWN RICE	26 €
KM.0 VEGETABLE RICE with pod emulsion, tender garlic, and eggplant with a touch of grill	22 €
DRY EGGPLANT RICE with Iberian pork	23 €
LOBSTER CREAMY RICE "sans travail"	32 €

### OUR MEATS

Our meats are served with truffled mashed potatoes and Himalayan salt stone

DRY-AGED BEEF RIB-EYE 45 days aged	110/KG €
DRY-AGED OLD COW ENTRECOTE (350gr.)	35 €
GRILLED TENDERLOIN BEEF	28 €
GOAT SHOULDER slow-cooked with a touch of grill	30 €

## EXOTIC MEATS

Our meats are grilled over charcoal and served with truffled mashed potatoes on Himalayan salt stone.

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BLACK ANGUS TOP LOIN - USA PLATTE VALLEY (300 gr.)	45 €
KAGOSHIMA WAGYU A5 HIGH TENDERLOIN (150 gr.)	90 €
CANADIAN TOP LOIN (300 gr.)	40 €
URUGUAYAN TOP LOIN (300 gr.)	35 €

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## DESSERTS

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OUR TIRAMISÚ	8 €
CREAMY CHEESE CAKE with mascarpone and Tupí de la Vall de Meranges	8 €
LEMON-MANGO PIE with yuzu meringue and thyme-lemon semi- sorbet	8 €
LARGE BOWL OF FRUITS soaked with red wine sorbet	8 €
CHOCOLATE HOUR	10 €

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## TILL THE END ARRIVES

SELECTION OF ARTISAN CHEESES

18 €

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