
<i>The Queen of the braves</i>	12,00 €
<i>Croquettes garden of surprises</i>	12,00 €
<i>100% Iberian Ham Petals D.O. Estremadura</i>	32,00 €
<i>Anchovies from La Escala with olive double spherification</i>	15,90 €
<i>Ying Yang Beach squid 'A la bruta' style</i>	18,50 €
<i>Wild Croaker Ceviche Nikkei</i>	18,50 €
<i>Scallop with pea puree, Xarel.lo foam, candied yolk and lemon gel</i>	19,50 €
<i>Red prawns in two services with vanilla oil D.O. roses</i>	19,00 €
<i>Lobster nest and organic eggs. Yuko Sammy</i>	A/M

OUR MAIN COURSES

<i>Paella sepia gamba roja de Roses (min 2 pers.)</i>	34,00 €
<i>Rice of the day (min 2 pers.)</i>	A/M
<i>Empordanese octopus</i>	24,00 €
<i>Marinated cod in the chef's 'llauna' style</i>	28,00 €
<i>Sashimi Inari, Mare Nostrum of Tuna Balfegó</i>	32,00 €
<i>Sea Bass Supreme Noray D.O. Roses</i>	34,00 €
<i>Dionysus of fish and seafood 'senyoret' (min 2 pers.)</i>	90,00 €
<i>Iberian delicacy with shallots, red wine and raspberries</i>	24,50 €
<i>Matured Galician blonde cow entrecote ingot with Japanese mushrooms</i>	32,00 €
<i>Renewed version of the classic Sirloin with Brandy</i>	35,00 €

Bread and service €1.50 per person

<i>Catalan cream with orange gel 5.0</i>	10,00 €
<i>Paradise lemon</i>	10,00 €
<i>Glazed green apple mousse</i>	10,00 €
<i>Noray Cheesecake</i>	10,00 €
<i>Coconut cream, mango and passion fruit</i>	10,00 €
<i>Chef's caramelized French toast</i>	10,00 €
<i>Dessert of the day (check with your waiter)</i>	10,00 €
<i>Handmade ice creams</i>	8,00 €

SWEET WINE

<i>Vi de panses - red garnacha - D.O. Emporda</i>	10,00 €
<i>Oremus Tokaji Aszú - 3 puttonyos - 2006</i>	14,00 €
<i>Oremus Tokaji Aszú - 3 puttonyos - 2007</i>	14,00 €
<i>Oremus Tokaji Aszú - 5 puttonyos - 2005</i>	16,00 €
<i>Oremus Tokaji - late harvest - 2015</i>	12,00 €