

Our starters

Foie terrine, corn crunchy and apple compote €12.50

Guijuelo Iberian ham with olive oil flat cake €14.50

Tuna tartar steak, green cream tea and river trout caviar €10.50

Strawberry salad, crystallized tomato, humus and la Escala anchovies €12.90

Tataki tuna salad, tofu and honey and soya vinaigrette €12.90

Our homemade croquettes, Iberian ham €12.80

Veal carpaccio, bittersweet of red fruits, and Idiazabal cheese flakes €12.50

Cod carpaccio, mango chutney, muscat grapes and pistachios €13.50

Cold tomato soup, octopus and cod fish of lime semi tartar, and black olives cream €12.80

Sautéed fresh pasta with vegetables, king prawns, and white truffle oil €13.50

Alls price are with the IVA included



Meats

Tartar steak with fine herbs mustard and peppers €17.80

Veal's fine fillet cooked with red Emporda wine, mortar potato €14.50

Duck breast, roasted peach and red "garnatxa" sauce €20.50

Sparerib rice, small sausages and summer mushrooms €21.50

Lamb brochette, citric sauce, roasted wheat and dried fruits €20.50

Grilled veal fillet steak, with vegetables €22.50

Fish

Hake supreme, duck ham flakes and gravy €19.50

Crystallized cod loin, romesco cream, glazed onions and apple €22.50

Small monkfish oven cooked with warm garlic vinaigrette,
pine nuts and iberic bacon €20.50

Local fish oven cooked with potatoes, onions and tomato €19.50

Bread and complements 3.00€

Alls price are with the IVA included



Seasonal menu (Complete table)

Small homemade appetizers

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Strawberry salad, tomato confit, humus and anchovies of L'Escala

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Duck breast, roasted peach and red "garnatxa" sauce

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Ice-cream cake

Price: **€36.50** (Bread and water included)

Goumert menu (Complete table)

Three appetizers

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Two starters

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Main Courses; one fish, and one meat

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Desserts

Price: **€46.50** (Bread and water included)

Alls price are with the IVA included

