

GROUP MENUS (Minimum 8 people)

### **MENU 48€ / PERSON (Only at lunchtime)**

#### **STARTERS**

SPINACH, PEAR AND AVOCADO SALAD & PARMESAN AND ONION CRUNCES  
TOMATO, SPRING ONION & KALAMATA OLIVES SALAD  
VINEGAR ANCHOVIES  
GRILLED MUSSELS  
BREAD & TOMATO WITH EXTRA VIRGIN OLIVE OIL

#### **RICE (TO CHOOSE)**

PAELLA "TOC AL MAR"  
TOASTED NOODLE DISH WITH CUTTLEFISH & PALAMÓS PRAWNS  
EMPORDÀ'S DARK RICE

#### **DESSERT**

RATAFIA AND NUTS TIRAMISÚ

*WINES, WATER AND COFFEES INCLUDED*

### **MENU 70€ / PERSON**

#### **STARTERS**

ANCHOVIES 00  
TARTARE OF TOMATO AND SPRING ONION & TUNA IN OLIVE OIL  
IBERIAN HAM CROQUETTES  
OAK OVEN GRILLED ROCK OCTOPUS WITH CHAR-GRILLED POTATOES & ROMESCO SAUCE  
CREAMY SHRIMP RICE  
BREAD & TOMATO WITH EXTRA VIRGIN OLIVE OIL

#### **MAIN COURSE (TO CHOOSE)**

SELECTION OF LOCALLY-CAUGHT FISH (CATCH OF THE DAY)  
FILLET OF VEAL FROM GIRONA

#### **DESSERT**

CREAMY LEMON WITH A TOUCH OF GINGER

*WINES, WATER AND COFFEES INCLUDED*

### **MENU 90€ / PERSON**

#### **STARTERS**

CURED BELLOTA HAM  
PALAMÓS PRAWNS BOILED IN SEA WATER & SEAWEED MAYONNAISE  
OAK OVEN GRILLED CLAMS  
OAK OVEN GRILLED CUTTLEFISH  
FISH TARTAR  
A SOUPY RISSOTTO WITH RED LOBSTER  
BREAD & TOMATO WITH EXTRA VIRGIN OLIVE OIL

#### **MAIN COURSE (TO CHOOSE)**

SELECTION OF LOCALLY-CAUGHT FISH (CATCH OF THE DAY)  
FILLET OF VEAL FROM GIRONA

#### **DESSERT**

2020 TOC AL MAR CHOCOLATE

*WINES, WATER AND COFFEES INCLUDED*