

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

ROLY-POLY CAKE

LOCAL 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)
ENTRECOT OF VEAL FROM GIRONA

DESSERT

LEMON CREAM, WHITE CHOCOLATE AND PISTACHIOS

LOCAL 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

CHOCO-CHOCO

LOCAL WINES, WATER AND COFFEES INCLUDED