

Iced watermelon impregnated with sangria

Anchovy butter, anchovies and sea urchin

Brioche of candied sardines and pickles

Marinated mackerel and splash of sherry
Squid tartar in its ink

Codfish brioche and its pil-pil



"The tsunami" the best of the sea "au naturel" and a cold almond soup

* Ventresca of tuna confit, tomato gels and tuna mayonnaise

* "Escudella Marinera", red mullets, Galet pasta stuffed with crayfish and vegetables

White asparagus in its juice, caviar, almonds and citrus

The salted XXL prawn and "suquet" shot of its coral

* Rock fish, our version in "suquet style" in tribute to the port of Roses

* Cabrito from Empordà with herbs mojo, cauliflower and Andalusian touches



* Mango and passion fruit flan

* Whiskey cake

Air-Contessa

The fruit tree
Cloud of Marie biscuit