

Iced watermelon impregnated with sangria

Anchovy butter, anchovies and sea urchin

Brioche of candied sardines and pickles

Squid tartar in its ink

Marinated mackerel and splash of sherry

Codfish brioche and its pil-pil



\* Peas from Maresme, sea urchin and truffle

\* "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

\* Strawberries with cream

Whiskey cake

The fruit tree  
Cloud of Marie biscuit