

ELS BRANCS MENU

C VITAMIN

TENDER ALMOND - ANCHOVY

“ESQUEIXADA”

MUSSELS IN ESCABECHE

FILLET - DRY TOMATO - PARMESAN

PRAWNS WITH GARLIC

SCALLOPS - GRILLED VEGETABLES - POTATOES

STINGRAY / CHICKEN

LAMB SWEETBREAD - SHRIMP / ASIAN BALL

OMELETTE

BEETROOT - SAGE

“SOBAD” - PASSION - GALANGAL

VANILLA - STRAWBERRIES - FLOWERS

MENU

88,60€

STARTER

- VEAL FILLET AND WHITE AUBERGINE FRESHLY SEASONED. 34,00€
- MARINATED OYSTERS WITH CARROTS, ORANGE AND CHARDONNAY. 38,00€
- TAMALES OF WHITE SHRIMP AND JALAPEÑO. (2015). 32,00€
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- BAKED RICE FROM PALS WITH BLUE LOBSTER, ONION PETALS AND CHLOROPHYLL OF GREEN BEANS. 42,00€
- GREEN PEA, CLAM JUICE AND SHELLFISH. 41,00€

FISH DISHES / MEAT DISHES --

- BLUEFIN TUNA BELLY WITH OMELETTE AND SALAD. 49,00€
- GRILLED FISH FROM ROSES' FISH MARKET, BEAN STEW, CLAMS AND VELVET HORN SEAWEED COOKED IN AMONTILLADO WINE. 44,00€
- GRILLED OCTOPUS FROM ROSES, GRILLED VEGETABLES 41,00€
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- BABY LAMB FROM MAS MARCÈ WITH SWEETBREADS, GRAPEFRUIT, GREEN ASPARAGUS AND HOT MAYONNAISE. 43,00€
- FLAMBÉ FOIE GRAS, HOT "CEBICHE" OF TOFU AND STEAMED BUNS. 38,00€
- GALICIAN BEEF SIRLOIN, GELÉE OF ITS OWN JUICE COOKED IN PORT WINE, MILLEFEUILLE OF TRUFFLE AND MUSHROOM. 47,00€

DESSERTS --

- VANILLA CREAM OF MADAGASCAR, FLOWERS AND STRAWBERRIES FROM "JORDI" 20,00€
- STEWED BANANA, CARAMEL-COATED NUTS "CANTONESE STYLE", AND RUM ICE-CREAM 19,00€
- STEAK TARTARE "V-E" (2011) 21,00€
- BUTTER CAKE, PASSION FRUIT SPONGE AND GALANGAL 18,00€
- ASSORTMENT OF CHEESES FROM THE PROVINCE OF GIRONA 20,00€



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ALL PRICES INCLUDE 10% V.A.T.

BREAD, SNACKS AND PETIT FOURS 3,75€