

OUR WINTER MENU

TO START AND SHARE (Off the menu)

Rock salt baked red prawns (100gr) (2)
18€

Grilled rock mussels
(9, 13)
12€

100% Iberian acorn-fed ham shoulder, hand-carved, DO Dehesa de Extremadura (80gr) with pan de coca and tomato (1)
25€

Oysters *Gillardeau* Nr. 2 (1u) (13)
4,5€/u

Roasted chicken croquettes (5u)
(1, 7)
9€


STARTERS

Xató-style cod carpaccio (1, 4, 8, 12)

Maresme peas, cod kokotxas in pil-pil sauce, crispy pork jowl (Supplement 2€) (4) (Alternative )

Navarra asparagus "Gilda", piparra pepper juice, smoked sardine (4, 12) (Alternative )


Steak tartare, fried egg, smoked herring caviar (1, 3, 4, 10, 12)

Rigatoni with truffle cream, Parmesan, roast sauce (1, 7, 12) (Alternative )

Partridge gyoza, Brussels sprouts, yakitori, partridge consommé (1, 6, 12)

MAIN COURSES


Creamy red prawn rice (Supplement 7€) (2, 4, 9, 13)

'A la llauna' rice with mushrooms, Iberian pork, piquillo peppers (9, 12) (Alternative )

Turbot, courgette, carrot, potato, *mar y montaña* sauce (Supplement 7€) (2, 4, 9, 12)

Low-temperature croaker, smoked pil-pil sauce, cockles, celeriac purée (4, 9, 13)

Grilled duck breast, slow-cooked apple, carrot, red berries (9, 12)

Lamb terrine, flame-grilled aubergine, yoghurt, pistachio, Port-glazed onions (7, 8, 12) (Alternative )

DESSERTS

Artisan patisserie of the day (3, 7, 8)

Seasonal fruit

Assortment of ice creams (7)

(Alternative ): This dish can be adapted for vegetarians. Please see the options.

L'ERMITA MENU

33€ VAT included

Selection of olives, welcome cocktail, starter, main course and dessert.

SEA MENU

24€ VAT included

A selection of olives, a main course, desserts and water.

Monday to Sunday evenings.
Monday to Friday (working days).



Contains: GLUTEN 1 CRUSTACEAN 2 EGGS 3 FISH 4 PEANUTS 5 SOYA 6 MILK 7 NUTS 8 CELERY 9 MUSTARD 10 SESAME 11 SULPHITE 12 SHELLFISH 13 LUPINS 14