

Traditional menu

Salad and vegetables
with *Sant Carles* shrimps

**

Gaig's cannelloni
with truffled sauce

**

Sea scallop
and roasted artichokes from *El Prat*

**

Monkfish
with peas from Maresme with *marinera* sauce

**

"Poularde a la sal"
with charcoal-grilled pumpkin

**

Our Catalan crème brûlée
foam, toffee and lemon

**

Chocolate 70%
mango and passion fruit

68 €

25th Anniversary Michelin Star menu

Oysters from Marennes
green apple, ponzu and lime

**

Lobster and camarón from Cantabric sea
with baby broad beans and escarole

**

Rockfish soup
with peas and sea cucumber

**

Gaig's cannelloni
with truffled sauce

**

Sea-bass with fennel
and crunchy potato

**

Charcoal-grilled foie-gras
and caramelized pineapple

**

Roasted pigeon breast
with its liver parfait

**

Coconut
pineapple and matcha tea

**

Guanaja chocolate
and raspberry

130 €

In both menus, we offer the chance to include a cheese plate from our artisanal selection (+10 €)

Bread and appetizers 4.90 € (please inform your waiter if you do not wish to have this item served). 10% VAT included

We have at your disposal a menu that contains all the allergies from our menu

Starters

- Oysters from Marennes, green apple, ponzu and lime 29.70 €
- Salad and vegetables with *Sant Carles* shrimps 25.90 €
- Lobster and *camarón* from Cantabric sea salad with baby broad beans and escarole 35.70 €
- Trio of tartars (Palamós prawn, wild sea-bass and *Bluefin* tuna) 29.90 €
- Terrine of truffled duck foie-gras and brioche 26.70 €
- Seared veal brain and fritters with mustard vinaigrette 19.50 €
- Rockfish, peas and sea cucumber soup 31.20 €
- Gaig's cannellonis with truffled sauce 22.70 €

Fish

- Roasted artichokes from *El Prat* and sea scallops 31.60 €
- Grilled *Bluefin* tuna with ratatouille 28.70 €
- Monkfish with peas from Maresme with *marinera* sauce 33.90 €
- Sea-bass with fennel and crunchy potato 38.90 €
- Charcoal-grilled turbot with eggplant 39.70 €
- Palamós prawn and calamari paella (20 min) 34.80 €

Meat and Poultry

- Beef steak tartar, potatoes and creamy mustard 27.90 €
- Charcoal-grilled foie-gras and caramelized pineapple 29.70 €
- Charcoal-grilled beef tenderloin and soufflé potatoes 28.90 €
- "Poularde a la sal" with charcoal-grilled pumpkin 29.70 €
- Crispy and boneless suckling pig with strawberry and soft onion salad 27.80 €
- Lacquered sweetbreads with *oloroso* sherry 31.70 €
- Roasted pigeon breast with its liver parfait 35.80 €
- Pigeon and Porcini mushroom paella (20 min) 27.50 €

Bread and appetizers 4.90 € (please inform your waiter if you do not wish to have this item served). 10% VAT included

We have at your disposal a menu that contains all the allergies from our menu