

## Traditional menu

### **Bluefin tuna**

on a bread toast, zucchini, apple and ginger

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### **Gaig's cannelloni**

with truffled sauce

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### **Sea scallop**

artichokes and Jerusalem artichokes

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### **Monkfish**

with "all cremat" sauce and eggplant fritters

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### **Quail**

and foie with *Alcántara* sauce

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### **Our Catalan crème brûlée**

foam, toffee and lemon

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### **Apple tatin**

and vanilla ice-cream

**69.50 €**

## Gran Àpat menu

### **Oysters from Marennes**

and pickled mango

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### **Duo of tartars: sea bass and tuna**

with seaweed bread

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### **White asparagus**

quail egg and imperial caviar

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### **Gaig's cannelloni**

with truffled sauce

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### **Red mullet**

with roasted vegetables

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### **Charcoal-grilled foie-gras**

with coconut and pineapple

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### **Roasted pigeon breast**

with *oloroso* sauce and its liver parfait

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### **Citrics**

lemon and yogurt

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### **Guanaja chocolate**

rosemary and apricot

**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 and pickled mango 30.00 €
- Salad with "camarón" from Cantabric sea and prawn from Palamós 39.50 €
- Trio of tartars (Palamós prawn, wild sea-bass and *Bluefin* tuna) 29.90 €
- Truffled duck foie-gras *a la sal* and brioche 27.80 €
- White asparagus, quail egg and imperial caviar 45.80 €
- Seared veal brain and fritters with creamy mustard 19.50 €
- Gaig's cannellonis with truffled sauce 24.60 €

## Fish

- Sea scallops, artichokes and Jerusalem artichokes 31.60 €
- Bluefin* tuna and pickled vegetables 30.50 €
- Monkfish with "all cremat" sauce and eggplant fritters 33.60 €
- Sea-bass with fennel and crunchy potato 38.90 €
- Charcoal-grilled red mullets and roasted vegetables 34.50 €
- Palamós prawn and calamari squids paella (20 min) 35.80 €

## Meat and Poultry

- Beef steak tartar with calvados and frozen Granny Smith apple 27.90 €
- Charcoal-grilled foie-gras with coconut and pineapple 29.70 €
- Charcoal-grilled beef tenderloin, parmentier and soufflé potatoes 29.50 €
- Crispy and boneless suckling pig with strawberries and soft onion 27.80 €
- Quail and foie with *Alcantara* sauce 31.50 €
- Roasted pigeon with *oloroso* sauce and its liver parfait 35.80 €
- Pigeon and Porcini mushroom paella (20 min) 28.00 €

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