





APETISERS

100% EXTREMADURA PRIME-QUALITY HAM 100% Extremadura prime-quality ham, cut by hand and served with fine crispy bread rubbed with tomato 	27,50 €
STEAMED COCKLES with garlic and chilli sauce	16,10 €
MI-CUIT OF FOIE GRAS Homemade mi-cuit of foie gras made with fried corn crust and Torroella Golden Delicious apple compote	11,90 €
ANCHOVIES FROM CAN CALLOL OF L'ESCALA with tomato bread 	11,50 €
Confit duck CROQUETTES and trumpets of death with black garlic emulsion 	7,90 €
Palau BRAVAS 	6,90 €

STARTERS


SCALLOPS WITH CREAM Grilled scallops with leek and potato cream 'vichissoise' style with Iberian ham and basil oil	16,50 €
OUR OCTOPUS Ember-cooked rock octopus with de la Vera red pepper 'AFeira' style with cauliflower and pickled pumpkin emulsion	16,90 €
TOMATO SALAD Varied season tomatoes with smoked sardine, basil, hazelnut and goat cheese from la Garrotxa	13,50 €
THE CANNELLONI   Made of varied vegetables and black chanterelles with goat cheese cream and grated El Set, from Mas Marcè	10,50 €
THE TARTARE Mediterranean red tuna marinated with kimchi, vegetables crudité, avocado and fresh cheese cream with soya	12,50 €
GREEN SALAD  Zucchini and fennel laminate, assorted mini leaves with pickled vegetables and mushrooms with mustard vinaigrette	9,50 €

RICE DISHES & ONE NOODLE

PALAU PAELLA Onice rice* from Mas Pla de Pals in a paella in the Palau style with cuttlefish, peas, shrimps and assorted shellfish	16,70 €
RICE CASSEROLE Bomba* variety rice from L'Estany de Pals with a Empordà dark sauce base and cuttlefish, salt and pepper sausages and red prawns from Palamós	17,50 €
BLACK EMPORDÀ RICE Bahia* rice from Mas Pla de Pals with cuttlefish and langoustines from the bay of Roses with fake garlic and parsley mayonnaise	19,50 €
THE NOODLE  Noodles "rosejat" (cooked in fish broth) with cuttlefish, sausages, Palamós prawns and black garlic allioli	14,50 €
Empordà toasted coca bread rubbed with tomato 	1,00 €

MAIN COURSES

FISH

ANGLER FISH WITHOUT WORK  Grilled angler fish loin with green asparagus, romesco and Catalan mince oil	19,90 €
SEA LOIN Mediterranean red tuna with sautéed vegetables on 'teriyaki' and crunchy rice noodles	18,90 €
LONGLINE Baked longline hake supreme with sautéed 'ull ros' (blond eye) beans and pickled pork on salt and pepper	17,50 €

MEAT

VEAL Beef fillet with grilled Collverd foie escalope and mild horn of plenty mushroom sauce	22,50 €
LAMB Twice-cooked lamb with crushed cabbage and potato, salt and pepper and ratafia sauce	19,75 €
CATALAN IBERIAN Catalan Iberian pork feather from Masia Tero with Empordà muscatel sauce and little onions stew	14,50 €

Our establishment has information about the presence of allergenic ingredients and products in the menu and à la carte dishes. We are at your disposal to provide information in case you suffer any allergies and / or food intolerance in accordance with EU Regulation no. 1169/2011

Prices per person · Prices with VAT including

DINING ROOM CLOSING HOURS
Lunch service: de 13.00 h a 15.30 h / Dinner service: de 20.00 a 22.30 h

 With gluten

 Vegetarian