

GASTRONOMICAL MENU

FIRST COURSES

Braised french oyster with aniseed butter
Tomato tartar, rocket salad and "Sardinian" bread
Shrimp salad with soy, ginger and citrus
Grilled galician razor clams, tomato confit and Kaffir lime

MAIN COURSE

Grilled fish of the day with garnish

DESSERT

3 chocolates cake with red fruits foam

65€

Bread service and water service included

VAT included

Tasting menus require participation of the entire table, available until 15:00

Sea Menu

FIRST COURSES

Braised french oyster with aniseed butter
Salmon tartare, avocado and trout roe
Galician razor clams grilled with a citrus touch
Steamed cockles with fennel
Grilled Palamós langoustines

MAIN COURSE

Rice casserole with velvet crab

DESSERT

La Taverna cheesecake with mango, passion fruit
and shortbread

75€

Bread and water service included

VAT included

Tasting menus require participation of the entire table, available until 15:00