



STARTERS

Iberian ham with coca bread	17.00
Home-cured salmon with toasts	16.00
Chorizo croquettes with “alioli” and honey	16.00
Iberian ham croquettes	15.00
Homemade codfish fritters	14.00
Crispy prawns with Romesco sauce	16.00
Parmesan taco with beef tártar, mustard and red pepper *	19.00
Crispy salmon and tuna tartar duo	18.00
Burrata on caramelised watermelon, pesto and basil salt	18.00
Summer mosaic, sardine with pumpkin and coconut milk	19.00
Arugula with goat cheese, almonds, figs and duck ham	19.00
Tomato soup with seafood version 2.0	17.00
Yellowfoot chanterelle cannelloni with foie cream	17.00
Crunchy shrimp cannelloni with roasted garlic and yellow chilli pepper	18.00
Homemade gnocchi with cheese and truffle sauce	16.50

FISH

Grilled corvina on green beans and peas risotto	22.00
Low temperature cod with Idiazabal and Catalan-style spinach *	24.00
Rice with octopus and tender veal cheeks	25.00
Sea bass fillets with wood-fired eggplant and anchovies	19.50
Mellow rice with prawns and Iberian secret with black garlic mayonnaise *	24.00

MEATS

Grilled duck magret with caramelized strawberries in orange sauce	22.00
Ginger lacquered kid's back, creamy potato with rosemary **	28.00
Fillet of veal with foie gras cream, raspberry fondant and mini vegetables **	30.00
Entrecote of veal with green pepper sauce and Pont-Neuf potatoes	23.00
Rice with duck leg and duck breast with mushrooms	24.00



TASTING MENU

Chef's aperitif and vermouth

Summer mosaic, sardine with pumpkin and coconut milk

Sea bass fillets with wood-fired eggplant and anchovies

Grilled duck magret with caramelized strawberries in orange sauce

The Mandarin

60€
VAT INCLUDED



MENÚ "GOURMET" GRÈVOL

Chef's aperitif and vermouth

Summer mosaic, sardine with pumpkin and coconut milk

Homemade gnocchi with cheese and truffle sauce

Grilled corvina on green beans and peas risotto

Fillet of veal with foie gras cream, raspberry fondant and mini vegetables

Our version of Daykiri

The cherries

80€
VAT INCLUDED