



## RAÚL RESINO MENU

### LEAVING PORT 1

- Prawn, zucchini and pistachio
- Sea nettle, with galley sabayon
  - Vinarós anchovy butter
- Caixeta al natural (local mollusk)

### LEAVING PORT 2

- Razor, and endives in cava
- White cigalas bisque, infused with lemon – gras
- Brandade of mussels and marine pickles

### Night fishing

- Mackerel, Marcona almond, and lemon leaf

### ALL TO PORT

“Canana” (variety of squid from our coast)

### THROWING NETS INTO THE WATER

Cold pickled tuna

### THE SAILORS RANCH

Sopes Rosellades, octopus, egg, and fishermen's broth

### IN THE FISH TRIA

Brotola (local fish), Benicarló white crab, and mint

### ARRIVING AT PORT

Chufa, licorice, and cardamom

### AUCTION ON THE MARKET

Costa Azahar; (Lemon cream, orange crumble, rosemary curd, aove, lavender, and local citrus)

**99.00 euros**

**Bread, petit fours and VAT included**

**Suggestion to add to the menú: Sea cucumber with microalgae muslin 9 euros**

*Raúl Resino*  
restaurante