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MENU
SEA AND GARDEN OF BENICARLÓ

TERRETA APPETIZERS

- Crawfish cream infused with lemon grass
 - Shrimp Costa Azahar
 - Anchovy butter
 - Light anchovy (type of fishing) cold pickled, packed in sea lettuce
 - Triggerfish brandade profiterole

THROWING NETS INTO THE SEA

- Salt Prawn

ALL TO PORT

- Cold sparkling galley bisque
- Graten de galleys

IN THE ORCHARD

- Natural artichoke with mojo tartare

ARRIVING IN PORT

Creamy rice with razor clams, with spider fish

Semi-cured lukewarm monkfish in white marinara sauce

FISH AUCTION AT THE FISH MARKET

Green apple, kiwi, lemon, and tarragon

Creamy white chocolate,
with a mosaic of local citrus and passion fruit

86,00 euros
bread, petit fours and VAT included

Raúl Resino
restaurante