

R

TENTH ANNIVERSARY MENU

LEAVING PORT 1

- Sea cucumber with microalgae muslin
 - Prawn, zucchini and pistachio
- Sea nettle, with galley sabayon
 - Vinarós anchovy butter

LEAVING PORT 2

- Razor, and endives in cava
- Mackerel, Marcona almond, and lemon leaf
- White cigalas bisque, infused with lemon – gras

ALL TO PORT

Cold pickled tuna, with sea grapes

CALM OF THE SEA

Artichoke in artichoke marinara sauce, cornets (a type of sea snail)

THROWING NETS INTO THE WATER

“Canana” (variety of squid from our coast)

THE SAILORS RANCH

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

IN THE FISH TRIA

Pintarroja popieta (local fish), with rice starch and Benicarló crab

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: Caixeta al natural (local mollusk) 6 euros

Raül Resino
restaurante