



SUGGESTIONS

Japanese oyster from the Ebro Delta with a Cava and lime granita and mango pureé 9 euros

Sea cucumber with sailor's all i pebre sauce 9 euros

"FISHING OFF OUR COAST" MENU

UNMOORING

- Anchovy butter

- Marinated mackerel, cucumber, and sea fennel

-Light anchovy (type of fishing) cold pickled, packed in sea lettuce

- Crawfish tartare, and its cream infused with lemon gras

WATER NETWORKS

Sepionet de la Punxa, with Sopes Arroetjades in its ink,

- Cold sparkling galley bisque

- Graten de galleys

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- Creamy rice with razor clams, with spider fish

ALL TO PORT

Salted striped prawn with fennel, marine juice, flying fish roe and codium

Benicarland sailors stew, octopus and chickpeas

Pintarroja fish stew in miso marinara, with mussels and seafood spaghetti

ARRIVING IN PORT

Green apple, kiwi, lemon, and tarragon

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

82,00 euros bread, petit fours and VAT included

Please comment your allergies or intolerances to our staff