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**MENÚ “ON BOARD OUR SEAFOOD RANCH, AROUND OUR COAST”**

**UNDOCKING**

Llanqueta with herbs mousseline

Prawn “Costa Azahar”

Anchovie butter

Light whitebait (type of fishing ) cold pickle, rolled in sea lettuce

Marinated mackerel with red onion cream

**SEAFOOD PLATER IN THE CHICA SEA**

Salted king prawn

Natural caixeta (regional shellfish)

Lluenta (regional bivalve mollusc )

Mussel in aspic

**HARD A-STARBOARD**

Cold foamy bisque of mantis shrimp

Mantis shrimp gratin

**CASTING NETS INTO THE SEA**

“Canana” (variety of squid from our regional coast) in its own juice

**THE SAILORS RANCH**

Razor clams creamy rice

**IN THE TRIA OF FISH**

Semi-cured warm monkfish in white all-i-pebre sauce

**REACHING PORT**

Pear, tiger nut and lemon

**FISH MARKET AUCTION**

White chocolate mousse with mosaic of local citrus and passion fruit

**94,00€ Bread, petit fours and VAT included**

*Raúl Resino*  
restaurante