

“SAILOR MENU OF OUR COAST KM 0”

LEAVING PORT 1

- Galeras Graten
- Sea nettle, and mussel brandade
- Lapa, with its interior stew, endive and cava
- Vinarós anchovy butter

LEAVING PORT 2

- Mollet, pumpkin and orange
- White cigalas bisque, infused with lemon – gras
- Mackerel and Marcona Almond smoothie from Albocasser

NIGHT FISHING FOR LIGHT

- Anchovy, with sea and earth fennel

THE KING OF OUR COAST

- Warm prawn in its juice and lavender

HOOK FISHING

- Cold pickled swordfish

THE SAILORS RANCH

- Canana rice (local squid variety)

IN THE FISH TRIA

- Pintarroja, in All i pebre Blanco, and parmentier of olive oil and sea spaghetti

ARRIVING AT PORT

- Chufa, licorice and cardamom

AUCTION ON THE MARKET

- Passion, cocoa, nougat and carajillo from Castellón

105,00 euros

Bread, petit fours and VAT included

Suggestion to add to the menu:

Sea cucumber with microalgae muslin 12 euros

Caixeta al natural (local mollusk) 8 euros

Please comment your allergies
or intolerances to our staff

Please keep your mobile phones silenced
and step outside when making a call. Thank you.