



“RAÚL RESINO MENU”

LEAVING PORT

- White shrimp and Marcona Almond smoothie from Albocasser
 - White cigalas bisque, infused with lemon – gras
 - Sea anemone
 - Boquerón of the light wrapped in sea lettuce
 - Vinarós anchovy butter

THE BEACH MAR CHICA

Triggerfish brandade and marine mosaic

THE CEPHALOPOD KING OF SAILORS

Canana (local variety of squid) in its own juices and leek

HOOK FISHING

Cold pickled swordfish

THE SAILORS RANCH

Octopus and chickpeas, in a white all i pebre sauce from old sailors

A RICE DISH IN CASTELLÓN

Celery, miso and dried tuna rice

IN THE FISH TRIA

Hake (local fish) with sea and land fennel

ARRIVING AT PORT

Chufa, licorice, and cardamom

AUCTION ON THE MARKET

White chocolate and citrus

115,00 euros

Bread, petit fours and VAT included

Suggestion to add to the menu:

- Sea cucumber poêle 12 euros
- Caixeta al natural (local mollusk) 8 euros

Raúl Resino
restaurante