

"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

IN THE FISH TRIA

- Prawn, fennel and codium seaweed

THE SAILORS RANCH

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

HOOK FISHING

- Cold pickled swordfish

A RICE DISH IN CASTELLÓN

- Celery root rice, miso and tuna loin

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

Please comment your allergies
or intolerances to our staff