MENU

¡Sharing is caring!

ACORN IBERIAN Ham	32€	
CANTABRIAN ANCHOVIES 00 (3 units)	13€	❷
CRYSTAL BREAD with tomato and EVO	5€	
SEASONAL CHEESE D.O Catalonia with fig jam	7€	@0000
CODFISH FRITTERS	4€	∅ �� 🍪
IBERIAN HAM CREAMY CROQUETTES (5 units)	4€	0000
CORN TOAST with tuna tataki, avocado and ponzu sauce1	6€	∅�0 �
OCTOPUS CARPACCIO with potatoes, our bacon,		
and paprika emulsion from La Vera	9€	@@@
${\sf SPANISH\ POTATOE\ SALAD\ with\ tuna\ belly,\ caperberry,\ wild}$		
trout roe, piparra mayonnaise, and Sardinian bread	6€	∅Φ&© ®
COASTAL SQUID Andalusian style with citrus mayonnaise2	.0€	

¡Our classics!

	RENAISSANCE CAESAR SALAD with Parmesan flakes and		
	chicken	17€	∅•06 8€
	BURRATA WITH CANDIED TOMATOES, arugula,		
	and pistachio pesto	17€	000
	SALMON TARTAR with fennel, celery, mango and kimchi	18€	⊕⊕
	ECO BEEF STEAK TARTAR with toasted brioche and		
	cured egg yolk	21€	
1	SMOKED EGGPLANT STRACCIATELLA, sobrasada and		
	honey with pine nuts	.14€	0
	ORGANIC EGG with crispy edges, garlic-style red prawns,		
/	and Ratte potato purée	.19€	O @ @
/	SPACUETTI AT "senyoret" with shrimp, squid,		
/	mussels and tomato concassé	17€	∅ 🚱 😌
_			

Green's Palmer

WARM ECO VEGETABLE SALAD with herbal oil	14€	8
GRILLED AVOCADO with vegetable salad and tofu with		
white miso sauce	15€	
LOCAL TOMATOES seasoned with arbequina EVOO, avocado,		
chili pepper and our pickles	.14€	6
CHARCOAL-GRILLED vegetables from "Parc Agrari" with		
pepper emulsion	.14€	
LOW TEMPERATURE LEEKS with romesco sauce, and black		
garlic with miso	16€	
CHERRY GAZPACHO with tomato mosaic, goat cheese royale	,	
and pistachio	14€	000

Our Illa de Riu D.O. Rice

RED PRAWN rice	25€ 💇 🐯 😌
PAELLA WITH ORGANIC local vegetables	22€ 👔
COUNTRY-STYLE CHICKEN rice with Iberian pork jowl	24€
"ROSSEJATS" NOODLES by BENAVENT style, duck breast and	
foie	25€

Sea flavor

GRILLED SALMON with creamy cauliflower and	
organic vegetables	25€ 🍑 🕦
GRILLED OCTOPUS with potato Parmentier,	
crispy yuca balls, and "mojo picón"	28€ Ø00₩
SEA BASS with spring onion petals and pak choi with	
hollandaise sauce	33€ 💇 💮
Wild sea bass with confit leeks and crispy bimi	30€ 🐼

¡This is all about meats!

URUGUAY ANGUS ENTRECÔTE	40€
BEEF TENDERLOIN	35€
BEEF ENTRECOTE 350gr	35€
CHARCOAL GRILLED T-BONE STEAK 650gr	42€
RACK OF LAMB	34€
*Our meets are accompanied by fried notatoes and red penners	

...and to sweeten you up

SEASONAL FRUIT with passion fruit sorbet	8€
CHOCOLATE MOUSSE with white chocolate cream, mag	ic soil,
and cocoa moss	7€ ØØ७७
APPLE TATIN with puff pastry and vanilla ice cream	7€ 🕖🕜 🖒
GOAT CHEESE CAKE with strawberry sorbet	7€ 🚺🖒
"MEL Y MATÓ" with thyme sauce, honey granita,	
walnut crumble	7€ ⊘ ೖೄ
COCONUT FOAM with passion fruit sorbet,	
mint and pineapple osmosis granita	7€ 0000



























