

MENU

Sharing is caring!

ACORN-FED IBERIAN HAM.....	32€
CANTABRIAN ANCHOVIES 00 (3 units).....	13€
CRYSTAL BREAD with tomato and EVOO.....	5€
SEASONAL CHEESES	
DO. Catalonia with fig jam.....	18,50€
CODFISH FRITTERS.....	14€
IBERIAN HAM CREAMY CROQUETTES (5 pieces).....	14€
CORN TOAST with tuna tataki, avocado, and ponzu sauce.....	16€
RED PRAWN with garlic chili pepper and "De La Vera" paprika.....	18€
ARTICHOKEs cooked in the Jospier oven with perol sausage, cep sauce and demi-glace.....	15€
OUR "ENSALADILLA RUSA" with tuna belly, caperberry, wild trout roe, piparra mayonnaise and Sardinian bread.....	16€
COASTAL SQUID Andalusian style, with citrus mayonnaise.....	21€



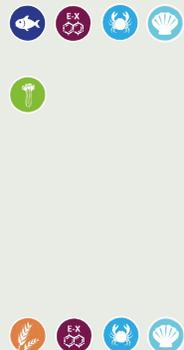
Our classics!

RENAISSANCE CAESAR SALAD with parmesan flakes and chicken.....	17€
BURRATA WITH CANDIED TOMATOES, arugula, and pistachio pesto.....	17€
SALMON TARTAR with fennel, celery, mango, and kimchi.....	17€
ECO BEEF STEAK TARTARE with toasted brioche and cured egg yolk.....	21€
SMOKED EGGPLANT STRACCIATELLA, with sobrasada and honey with pine nuts.....	14€
ORGANIC EGG with crispy "puntillita", garlic-style red prawns and Ratte potato.....	19€



Our D.O. Illa de Riu dishes

RED SHRIMP RICE.....	25€
VEGETABLE PAELLA with locally sourced organic vegetables.....	22€
FREE-RANGE CHICKEN RICE with Iberian pork jowl.....	24€
"ROSSEJATS" NOODLES BENAVENT style, duck breast and foie gras....	24€
"SENYORET" PAPPARDELLE with shrimp, squid, mussels and tomato concassé.....	19€



All prices include VAT.

For dietary requirements and food allergies,
please ask our team for assistance.

Green's Palmer

WARM ORGANIC VEGETABLE SALAD
with herb oil.....14€



GRILLED AVOCADO
with vegetable salad and tofu
with white miso sauce.....15€



LOCALLY TOMATOES seasoned
with Arbequina EVOO, avocado, Gordal
olives and our pickles.....14€



CHARCOAL-GRILLED VEGETABLES
from "Parc Agrari" with pepper emulsion.....14€



MINI LEEKS COOKED AT LOW TEMPERATURE
with emulsion of their ashes,
romesco sauce and black garlic with miso.....15€



ROASTED PUMPKIN CREAM
with kale, pickled mushrooms
and soft-boiled egg.....14€



Sea flavour

GRILLED SALMON
with creamy parsnip and organic vegetables....25€



GRILLED OCTOPUS
with potato parmentier
crispy yuca balls and "mojo picón" sauce.....28€



SEA BASS
with spring onion petals, chard and pak choi...36€



WILD SEA BASS
with prawns, marinara sauce,
crispy bimi and cauliflower.....30€



This is all about meat!

URUGUAY ANGUS ENTRECÔTE.....47€

BEEF TENDERLOIN.....39€

BEEF SIRLOIN ENTRECÔTE
Friesian Dry Aged 350g.....35€

Josper T-BONE 650g.....46,50€

RACK OF LAMB
cooked at low temperature.....34€

*Our meats are served with fried potatoes and peppers

And to sweeten you up...

SEASONAL FRUIT
with passion fruit sorbet.....8€

CHOCOLATE MOUSSE
with white chocolate cream,
magic soil and cocoa moss.....7€



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,
and walnut crumble.....7€



COCONUT FOAM
with passion fruit sorbet,
mint and pineapple osmosis granita.....7€

