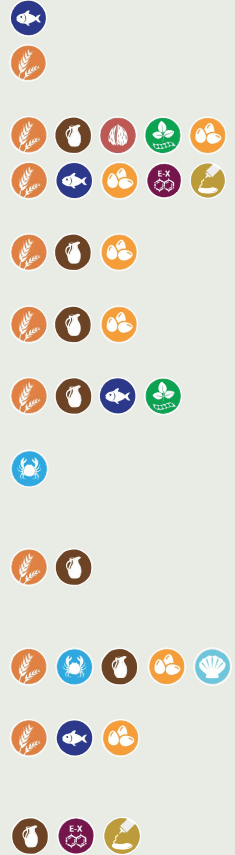


# MENU

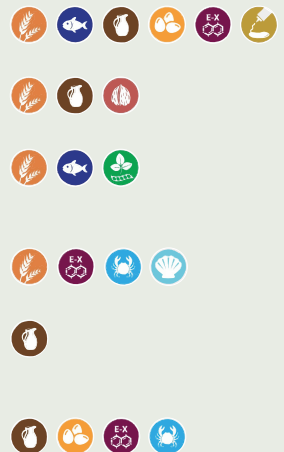
## Sharing is caring!

ACORN-FED IBERIAN HAM.....	39€
CANTABRIAN ANCHOVIES 00 (3 units).....	12€
CRYSTAL BREAD with tomato and EVOO.....	7€
SEASONAL CHEESES	
DO. Catalonia with fig jam.....	17€
CODFISH FRITTERS.....	12€
IBERIAN HAM CREAMY CROQUETTES (5 pieces).....	15€
GRILLED FREE-RANGE CHICKEN CROQUETTE (5 pieces).....	14€
CORN TOAST with tuna tataki, avocado, and ponzu sauce.....	14€
RED PRAWN with garlic chili pepper and "De La Vera" paprika.....	16€
ARTICHOKEs cooked in the Jospier oven with perol sausage, cep sauce and demi-glace.....	15€
OUR "ENSALADILLA RUSA" with king crab, crystal shrimp, and marinated mussel mayonnaise.....	16€
ECO BEEF STEAK TARTARE with toasted brioche and cured egg yolk.....	22€
CARPACCIO OF AGED PICANHA truffle shavings, sun-dried tomatoes, Parmesan, capers, and mustard ice cream.....	21€



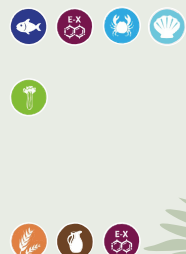
## Our classics!

RENAISSANCE CAESAR SALAD with parmesan flakes and chicken.....	18€
BURRATA WITH CANDIED TOMATOES, arugula, and pistachio pesto.....	17€
SALMON TARTAR with fennel, celery, mango, and kimchi.....	17€
"SENYORET" PAPPARDELLE with shrimp, squid, mussels and tomato concassé.....	19€
SMOKED EGGPLANT STRACCIATELLA, with sobrasada and honey with pine nuts.....	13€
ORGANIC EGG with crispy "puntillita", garlic-style red prawns and Ratte potato.....	19€



## Our D.O. Illa de Riu dishes

RED SHRIMP RICE.....	26€
VEGETABLE PAELLA with locally sourced organic vegetables.....	22€
FREE-RANGE CHICKEN RICE with Iberian pork jowl.....	25€
"FIDEUÀ" WITH IBERIAN PORK JOWL reduced sauce, and Idiazabal DO cheese.....	24€



## Green's Palmer

WARM ORGANIC VEGETABLE SALAD  
with herb oil.....13€



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



AJOBLANCO  
with grapes, pickled vegetables,  
and smoked tofu.....14€



## Sea flavour

GRILLED SALMON  
with celeriac emulsion, and organic vegetables....28€



GRILLED OCTOPUS  
with potato parmentier  
crispy yuca balls and "mojo picón" sauce....30€



SEA BASS  
with creamy carrot purée, confit  
cherry tomatoes, snow peas  
and Kalamata olives.....36€



WILD SEA BASS  
with prawns, marinara sauce,  
crispy bimi and cauliflower.....29€



## This is all about meat!

SIRLOIN OF DANISH BEEF.....45€

BEEF TENDERLOIN.....40€

LURRA BEEF RIBEYE STEAK  
(over 1/2 kg).....50€

IBERIAN QUERCUS PORK SHOULDER.....38€

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.....7€

CHOCOLATE MOUSSE  
with white chocolate cream,  
magic soil and cocoa moss.....8€



FLAN WITH WHIPPED CREAM  
cookie crumble, and salted caramel.....7€



GOAT CHEESE CAKE  
with strawberry sorbet.....7€



CARAMELIZED FRENCH TOAST  
with light citrus cream, and Bulgarian yogurt  
and redcurrant ice cream.....8€



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



Bread with oil will have a additional charge of €2.50 per person.  
All prices include VAT.

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