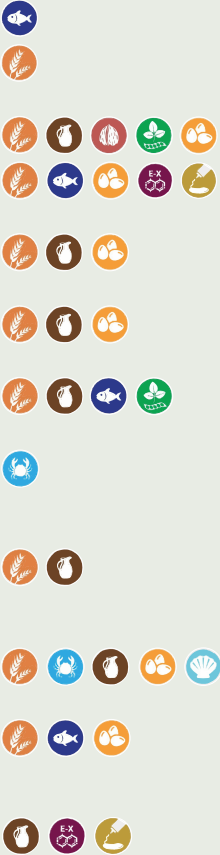


MENU

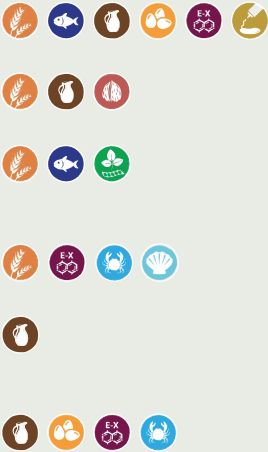
Sharing is caring!

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 8€
- 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.