
THE CARTE

Home pork terrine, salad and toasts
Sobrassada (cured pork sausage with paprika) and honeycomb, bread with tomato (for 2 people)
Chicken and ham croquettes (2 units)
Palamós prawn in salt
Green beans salad with Cal Rovira ham
Prawns and fish from Palamós carpaccio with preserved tomato salad (season 2016)
Potatoes cake with preserved leek with “bacon”
Tomatoes variation with marinated anchovies
Mushrooms and summer vegetables rice
“Potato omelette”, chanterells, *cecina* (dried beef) of León with onion of Figueras salad
Traditional cannelloni, apple, celery and radish salad
Bacon, macaroni with tomatoes and sheet cheese
Cal Rovira suckling pig with green bean *trinxat* and cabbage and orange salad
Pork cheek with creamy chickpeas and Palamós prawn
Beef tartar, cold potato salad, citric
Cal Rovira grill pullet with roast catalan with apples, pine nuts, plums, and sausages (for 2 people)
Roasted duck with black turnips (for 2 people)
Charcoal-grilled beef chop, *piquillo* peppers and french fries (for 2 people)
Fishes from Palamós market

Paula (lemon, white chocolate, hot pepper)
Flam (caramel custard) with lemon sorbet and cream
Ariadna (rum baba, vanilla)
Roasted pear and its ice-cream, puff pastry and liqueur granita
Plums with Kirsch and lemon verbena sorbet
Guifré (hot chocolate and praline ice-cream)

