

"The Costa Brava is more than just a place. It is a way of life. It is the scent of the sea at sunrise, the quiet work of the fishermen, the vegetable gardens nestled between dry-stone walls, and the Tramuntana wind shaping the landscape. This menu is our tribute to the land we call home. We cook who we are. We cook what we live."

Starters

Coca with Fire-Roasted Vegetables, Cantabrian Anchovy, Lightly Smoked Eggplant Foam & Thyme Sablé — €18

A traditional Catalan flatbread topped with fire-roasted seasonal vegetables, paying homage to timeless Mediterranean recipes.

Heritage Tomatoes from Can Puig, in Different Varieties and Preparations — €21

Ripe tomatoes bring sweetness and depth, while fresh herbs evoke the aromas of the Mediterranean forest. A vibrant, refreshing dish that captures the essence of the Empordà landscape.

Coastal Scorpion Fish Tiradito, Lightly Cured with Kombu, Kumquat & Citrus Vinaigrette — €22

Thinly sliced Mediterranean scorpion fish, lightly cured with kombu to enhance its natural umami, served with kumquat and a bright orange vinaigrette.

Palamós Red Prawns with Garlic & Extra Virgin Olive Oil — €28

A refined interpretation of the beloved Mediterranean classic, where exceptional prawns, garlic and olive oil come together in perfect harmony.

Blue Lobster, Lightly Poached in Seawater, with Anise Aromatics & Clarified Coral Broth — €32

Thinly sliced blue lobster served with an anise-infused pico de gallo and a delicate clarified broth prepared from its coral.

Green Gazpacho with Lightly Smoked Oily Fish & Balsamic Notes — €19

Inspired by the traditional Andalusian gazpacho, prepared with tomato and green pepper to capture the freshness of summer, complemented by the mineral character of lightly smoked oily fish.

"Empedrat" of Confit Cod, Pepper Brunoise, Kalamata Olives & Cream of Ganxet Beans — €21

A contemporary interpretation of the traditional Catalan salad of legumes and salt cod, enriched with the delicate texture of locally grown Ganxet beans.

Classic Prawn Cocktail, Lettuce Foam & Orange — €22

A modern interpretation of one of my favourite childhood dishes.

Bread, crackers and petit fours – €3.90

Main Courses

From Our Sea

Daily Catch Cooked “A la Espalda”, with Its Natural Juices, Sliced Potatoes & Gentle Onion-Tomato Sofrito — Market Price

The simplicity of the Mediterranean, prepared with respect and allowed the time it deserves.

Slow-Cooked Sea Bass, Saffron Velouté, Lemon Textures, Snow Peas & Green Beans — €32

Delicate sea bass paired with warm saffron notes and the freshness of seasonal green vegetables.

Bluefin Tuna Journey — €29

Bluefin tuna presented in four expressions: loin tartare with caviar, slow-braised collar, cured belly and crispy white loin.

Warm Leek Cannelloni, Norway Lobster & El Set Cheese from Mas Mercè — €25

One of Casamar's signature dishes.

Pals Rice with Squid & Palamós prawns — €28

A meeting between the rice fields of Pals and the Mediterranean waters of Palamós, inspired by one of the Empordà's most iconic recipes.

From Our Pastures

Classic Beef Tartare, Soufflé Potato & Bone Marrow Foam — €28

Prepared tableside tradition-style with locally sourced beef and finished with a delicate bone marrow foam.

Empordà Duck Magret, Cherries & Rich Duck Jus — €28

Roasted duck breast served at its perfect point with seasonal cherries and a silky jus balancing intensity, freshness and sweetness.

Dry-Aged Beef Sirloin, Carrot Textures & Sage — €32

Dry-aged sirloin accompanied by carrot mille-feuille, spiced carrot purée and robata-grilled carrot, creating a harmonious interplay of textures and flavours.

Bread, crackers and petit fours – €3.90

Desserts

Mandarin ice lolly , Mediterranean Herbs ans his infusion

A play on freshness and aromas: mandarin popsicle, light pumpkin and cardamom foam, chamomile, mint and citrus gel, served with a delicate sparkling herbal infusion.

Our Almond Delight

A reinterpretation of a classic: vanilla Chantilly cream and vanilla ice cream, almonds in different textures, crispy wafer with praline and milk chocolate.

Strawberries, Rhubarb and Black Pepper

Strawberries prepared in different ways, light rhubarb foam and a delicate touch of black pepper that enhances their freshness.

Caramelized Mille-Feuille with Citrus Textures, Kiwi and Cream Ice Cream

Caramelized mille-feuille with seasonal fruits, orange ganache, citrus segments and cream ice cream.

Our Lemon Cream with celery granita

Lemon in different textures with nut crumble and celery granita

Dessert : 12€

Bread, crackers and petit fours – €3.90