

*Casamar pays tribute to the product. A place where we aim to give our guests the opportunity to discover new tastes and the pure nature of our territory*

## **Starters**

### **Our “Guillardeau” Oysters (4 units) 28€**

*Raspberry vinegar, passion fruit and shiso ceviche, Bloody Mary*

### **Salt-cured mackerel in a green olive and orange juice 22.50€**

*Cured in salt, sugar and with acidic notes*

### **Our version of “Ajoblanco”, pineapple and basil granita 20€**

*A well-known dish but with a cold, acidic and aromatic touch*

### **Battered zucchini flowers, empordanese burrata and romesco sauce 18.90€**

*From our garden, creamy inside*

### **Tomato taten, potato ratte and herbs from here 19.50€**

*Lightly escalivada, candied potato with thyme*

### **Our Empordà micuit with its crumble and apple textures 23€**

*Spiced chutney, spiced bread and muscat gelée*

### **Cured tuna loin with Kalamata olive juice and avocado tempura 24€**

*Cured with natural salt from Kombu seaweed and Mediterranean touches*

### **Palamós Shrimp Lamine, Coral Royal Smoked soy sauce 23.90€**

*Tribute to Chef Toni Izquierdo*

### **Iberic ham with tomatoe bread 24.50€**

*Product*

Crackers, bread and petit fours €3.50

If you have any allergies or intolerances, let us know and we will adapt whatever is necessary.

## The fish from our coast

**Coastal fish supreme with Suquet de Azafran broth,  
Potato canelle and mild garlic emulsion 29€**

*Recalling a classic of our cuisine, saffron broth and supreme to the point*

**Temperate leek cannelloni with Norway lobsters,  
cheese the Set and lactic cloud 24.50€**

*A classic from Casamar*

**Whole fried rock fish 29€**

*Served with potatoes and different types of mayonese*

**Scallops with hazelnut butter, capers and cured lemon 24.50€**

*Sweetly marked, with a sauce that reminds us of a meuniere*

**Rice from Albert Grassot with porc rib and white prawns 24€**

*Classic rice from Emporda*

## The meats from our pastures

**Beef rib coated in a mustard sauce,  
herbs and potato spaghetti in butter 29€**

*Cooked at a low temperature, with a slight coating of the sauce*

**Confit and pressed “Xesc Reina” suckling pig, served with textures of  
stone fruit and pebrada sauce 26.50€**

*Lacat amb sucs d'iberics, fruit gelées and acid contrasts*

**Potato coulant with truffle, egg yolk and blanquette  
“forest” chicken 25€**

*Red Pontiac mashed potato stuffed with chicken and creamy yolk*

**Milk veal breast, lacquered with false risotto  
of vegetables from l'Almandroc 24.50€**

*From Vaca de la Albera, confit marked on the grill with false wheat semolina risotto*

Crackers, bread and petit fours €3.50

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## **Desserts**

### **From “Nuaset”**

*Locally grown hazelnut textures and chocolate*

### **White chocolate, cinnamon and aniseed**

*Chocolate flower crunch with spice and flower aromas*

### **“Fonteta” yoghurt with spices and peach**

*Thin layer of semi-confit peach with hints of thyme and yoghurt textures*

### **Orange and carrot milkshake, pistachio and passion fruit cream**

*Orange textures, carrot and pistachio granita*

### **Lemon cream with granita of celery and effervescent rock**

*Refreshing lemon cream with balsamic garnish*

**Price per dessert : 9.50€**