

Summer Menu 2022

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

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 16.50€

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

**Battered zucchini flowers, empordanese burrata
and romesco sauce 19.50€**

From our garden, creamy inside

Tomato taten, potato ratte and herbs from here 18.50€

Lightly escalivada, candied potato with thyme

**Cold onion soup with quail eggs, caramelized Figueras
Onion and cheese ice cream 19.50€**

A different version of the well-known onion soup

Our mini panochas of foie-gras, crunchy nuts and muscat 23€

An original way to try foie gras

Seaweed-cured Tuna steak with sea weed and olive oil 24€

A different way of eating tuna

Iberic ham with tomatoe bread 24.50€

Product

The fish from our coast

**Whole piece of coastal fish with vegetables and burnt garlic oil
(Price according to market €70 per kilo)**

Fresh fish with can caki vegetables

The sea “Steak” 25€

Prepared as if it were meat, a creamy sauce and vegetable ratatouille

Whole fried rock fish 29€

Served with potatoes and different types of mayonese

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

Classic rice from Emporda

**Warm leek cannellone with crayfish
and artisanal chese 24.50€**

A classic that accompanies us from the beginning

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 and accompanied
by crispy potato spaghetti*

**Our square foie-gras croissant,
fried egg and a creamy meat stock 26€**

In remembrance of Joan Pique’s “millefeuille”

**Large individual Cannelloni with “Deboss” roasted chicken
with morel mushrooms and toasted brioche 24€**

Traditional roast with the contrasts of “el SET” cured cheese

Our version of Ossobuco with Duroc Porc 24€

With apple and vanilla pure and his chutney

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€