

Spring 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

Our version of “Ajoblanco”, pineapple and basil granita 16.50€

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

“Sorell” Esqueixada with black olives, pressed oil and roasted onions 18€

*A different way of eating tuna, cured in
natural seaweed salt*

Confit artichokes sautéed with duck gizzard ham, pullet egg and artichoke chips 24€

The house classic

Marinated Norway lobster and soya bean tartare and onion brunoise 23€

Served with a broth made from the lobster heads

Foie-gras curd cream, nut and Muscat grape crunch 21€

A different way of tasting Empordà's foie-gras

Salt-cured mackerel in a green olive and orange juice 21.90€

Cured in salt, sugar and with acidic notes

Seaweed-cured and olive oil tuna steak 21.90€

A different way of eating tuna

Iberic ham with tomatoe bread 24.50€

Product

The fish from our coast

Chickpea “paella” with cod loin and fresh spinach 24€

Served separately: the chickpea presentation and the cod confit and spinach texture

The sea “Steak” 23,50€

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

“Laureano” brown crab bechamel served in its shell 23€

All the brown crab’s meat with a fine bechamel sauce and traditionally made cheese

Whole fried rock fish 29€

Served with all the ingredients of a fish stew: potato, the picada (a mixture of roasted nuts, fried bread, garlic and chilli powder)...

Squid-ink rice dish with sea spaghetti 24€

A tribute to Can Bosch de Cambrils

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 27€

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 24€

In remembrance of Joan Pique’s “millefeuille”

Large individual Cannelloni with “Deboss” roasted chicken with morel mushrooms and toasted brioche 23€

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€