

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

Palamós Shrimp Lamine, Coral Royal

Smoked soy sauce 23.90€

Tribute to Chef Toni Izquierdo

“Melva” (blue fish) greased with onion juice from Figueras in vinegar, sweet potato and hints of pepper 18€

*Filleted without slaughter, gently marinated and accompanied
with sweet potato cream*

Tomato taten, potato ratte and herbs from here 19.50€

Lightly escalivada, candied potato with thyme

"Sautéed mushrooms" with marrow cream, notes of roasted dried fruit and roast juice 24€

Lightly sautéed with soft marrow cream, toasted and aromatic notes

Our “Escudella i carn d’olla” terrine 22€

*Escudella in the form of a terrine with all the ingredients of this dish
symbol of our land*

Chestnut and chicken cream with foie-gras powder and truffle brioche 19.90€

Unctuous cream with foie gras from Emporda

Sobrassada from “Xesc Reina” Sandwich and sweet potatoe 17.90€

A remembering of a Bikini Sandwich

Our Empordà Foie Gras with its crumble and apple textures 23€

Spiced chutney, spiced bread and muscat gelée

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

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

A classic from Casamar

Scallops with hazelnut butter, capers and cured lemon 24.50€

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

Tortellini with white shrimp, mushrooms and creamy velouté 22.90€

Homemade pasta with sautéed white shrimp, vegetables and truffled emulsion

Carneroli rice with cuttlefish, sea urchins and black sausage 24.50€

*Variety grown in Pals, cooked with dark sauce, cuttlefish marked
at the moment and sea urchin yolks*

**Coastal fish supreme with Suquet de Azafran broth,
Potato canelle and mild garlic emulsion 29.90€**

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

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

Creamy Mushrooms rice, perol sausage and hazelnut butter 24.50€

*Worked like a risotto with "spreaded" butifarra de
perol and emulsified with smooth nut butter*

Slowly cooked lamb shoulder 26€

Shoulder of lamb with creamy foie-gras, nyamera and fried egg emulsion

Kennebec potato coulant and royal hare with brioche 26.50€

A classic with a creamy potato coat

**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

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€