

The Sea, the Forest and Memory

A cuisine that follows the rhythm of the seasons, where the Mediterranean meets the forests of the Empordà, traditional roasts and the flavours that have accompanied us since childhood.

Starters

Crispy coca flatbread with escalivada, anchovy, smoked aubergine foam and thyme sable

A tribute to the most beloved traditions of our local cuisine, with the fragrance of roasted vegetables, the intensity of anchovy and the aromas of the Mediterranean.

Tuna belly carpaccio, pickled chanterelles, seafood demi-glace and parsnip

The delicacy of tuna, the acidity of the mushrooms and the depth of a concentrated seafood jus, balanced by the distinctive flavour of parsnip.

Chargrilled leek cream, Empordà cheese, crispy pork belly and balsamic

The sweetness of roasted leek, the creaminess of local cheese and the smoky, crispy touch of pork belly.

Potato mille-feuille, saffron milk caps, soft-cooked egg and perol sausage Catalan sausage

A tribute to autumn cuisine, with layers of golden potato, seasonal mushrooms and the rich, velvety texture of egg yolk.

Mi-cuit foie gras terrine with ratafia liqueur, homemade quince and grape chutney

The richness of foie gras meets the aromas of ratafia, the sweetness of quince and the sweet-and-sour notes of grapes.

Palamós red prawns with garlic

A reinterpretation of a classic seafood dish, where the natural sweetness of the prawns blends with their rich juices, garlic and a subtle hint of spice.

Pan-seared foie gras, Empordà chickpeas, crispy bread and mushrooms

A play on contrasts between the delicacy of foie gras and the humble legume, enhanced by the depth of a roast jus and the rustic character of traditional country bread.

Main Courses

Fish • Autumn on the Mediterranean

Low-temperature-cooked sea bass, sweet potato textures and black olive tapenade

The delicate flavour of sea bass combines with the sweetness of sweet potato and the Mediterranean intensity of black olives.

Fish from our local waters, depending on the daily catch / Market Price

The very best the Mediterranean has to offer each day, prepared with respect for the ingredients and accompanied by seasonal flavours.

Leek cannelloni with langoustines

Casamar's signature classic.

Meat • Roasts, Memory and Terroir

Our traditional Escudella, meat balls, cabbage and Catalan black sausage

A contemporary interpretation of traditional home cooking, bringing together the flavours of escudella, with its broth served at the table.

Veal sweetbreads, ratte potatoes, glazed pearl onions, orange and lemon verbena hollandaise

A play on textures, from crispy to tender and meltingly soft, with citrus freshness balancing the depth of the roast flavours.

Creamy rice with crispy pig's trotter, camagrocs (autumn mushrooms) and black garlic emulsion

The creamy rice embraces the aromas of the forest, while the pig's trotter adds character and the truffle leaves its distinctive fragrance.

Duroc pork ribs, Pont-Neuf potatoes and herbs from Les Gavarres

A dish that combines the tenderness of Duroc pork, the crispiness of Pont-Neuf potatoes and the wild aromatic notes of Les Gavarres.

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€