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 18€

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 23€

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 19€

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 25€

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 24€

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 28€

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.

Foie “Poelle”, Empordà chickpeas, crispy bread and mushrooms 27€

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.

Bread, crackers and petits fours €3.90

Please inform us of any allergies or food intolerances.

Fish · Autumn on the Mediterranean

Low-temperature-cooked sea bass, sweet potato textures and black olive tapenade 32€

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 and cheese el Set from Mas Marcè 25€

Casamar's signature classic.

Meat · Roasts, Memory and Terroir

Our traditional Escudella, meat balls, cabbage and Catalan black sausage 22€

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 25€

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, yellowfoot chanterelles and black garlic emulsion 24€

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 25€

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

Bread, crackers and petits fours €3.90

Please inform us of any allergies or food intolerances.

The Sweet World

Lemon Cream with Celery Granita
Lemon in different textures, nut crumble, celery granita and an effervescent touch.

Caramelised Millefeuille, Pear and Tonka Bean
Silky tonka bean ganache, pear preserve, crystallised pear and caramel toffee sauce.

Chestnut, Essence of the Forest
Delicate chestnut cream, light and fluffy sponge cake and a chilled vanilla soup, crowned with roasted chestnut foam.

Spiced Pumpkin Tatin with Honey
Spiced pumpkin tatin with ginger and cardamom, accompanied by fluffy sponge cake, spiced crumble and honey ice cream.

Black Truffle Melanosporum and Milk Chocolate «Almendrado»
Chocolate crumble, a quenelle of black truffle-infused whipped cream, a crisp milk chocolate coating and toasted wafer.

Price: €12

Bread, crackers and petits fours €3.90
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