

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

Our “Guillardeau” Oysters (4 units) 28€

Raspberry vinegar, passion fruit and shiso ceviche, Bloody Mary

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 20€

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

Battered zucchini flowers, empordanese burrata and romesco sauce 18.90€

From our garden, creamy inside

Tomato taten, potato ratte and herbs from here 19.50€

Lightly escalivada, candied potato with thyme

Our Empordà micuit with its crumble and apple textures 23€

Spiced chutney, spiced bread and muscat gelée

Cured tuna loin with Kalamata olive juice and avocado tempura 24€

Cured with natural salt from Kombu seaweed and Mediterranean touches

Palamós Shrimp Laminate, Coral Royal Smoked soy sauce 23.90€

Tribute to Chef Toni Izquierdo

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

**Coastal fish supreme with Suquet de Azafran broth,
Potato canelle and mild garlic emulsion 29€**

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

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

A classic from Casamar

Whole fried rock fish 29€

Served with potatoes and different types of mayonese

Scallops with hazelnut butter, capers and cured lemon 24.50€

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

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

Classic rice from Emporda

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

**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

**Potato coulant with truffle, egg yolk and blanquette
“forest” chicken 25€**

Red Pontiac mashed potato stuffed with chicken and creamy yolk

**Milk veal breast, lacquered with false risotto
of vegetables from l'Almandroc 24.50€**

From Vaca de la Albera, confit marked on the grill with false wheat semolina risotto

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€