

Punta d'en Blanc Menu

Tribute to the Palamós Prawn

Each dish in this menu has been created to respect the essence of the ingredient and let the product speak for itself, combining technique, sensitivity, and local character. A gastronomic journey dedicated to one of the great symbols of contemporary Catalan cuisine.

Starter Selection

Mini prawn cocktail with pink sauce

A reminder of a classic dish from our childhood.

Our Palamós prawn “nigiri” with prawn head mayonnaise

Creamy croquette with different textures of Palamós prawn

Crispy fried small prawns with spicy sauces

Crunchy fried “reballa” prawns with spicy contrasts.

Main Courses

Warm leek cannelloni with Palamós prawn and artisan cheese

The Casamar classic.

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Carnaroli surf-and-turf rice with low-temperature chicken wings and red Palamós prawn

An intense surf-and-turf rice dish with the tenderness of the chicken, the depth of the red prawn, and its rich coral flavor.

Sweet World

Our refreshing and balsamic lemon cream

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

Price per person: €80

Bread, crackers and petit fours – €3.90

Please let us know of any allergies or intolerances – we will adapt.