

## Punta d'en Blanc menu

*(The menus will be served for all table)*

### Pica pica to start

**Cured and aged denton (white fish) with roots,  
mild escabeche and mandarin**

*Evoking sashimi... dressed with a classic escabeche emulsion and toasted walnuts*

**Andalusian-style baby squid with three mojos...**

*Traditional, green pepper and jalapeño, yellow chili and turmeric*

**Corn foam with foie gras and vanilla**

*In cocktail form, with a mi-cuit base, toasted corn, and vanilla foam*

### Main Courses

**Warm leek cannelloni with scampi, *beurre blanc*,  
and “el Set” cheese**

*The house classic*

**&**

**Carneroli rice with *caldereta* broth and scorpion fish**

*By Albert Grassot, served with a saffron emulsion*

### Dessert

**Melon**

*Fresh melon salad playing with flavors and textures*

**Bread, crackers, and petit fours 3.90€**

*If you have any intolerances or allergies, please let us know  
and we will adapt it for you.*