

Punta d'en Blanc menu

(The menus will be served for all table)

Pica pica to start

Cured and aged Denton with roots, pickles, and pine nuts

Reminiscent of sashimi... seasoned and served with pickles and tubers

Andalusian-style squid with three sauces...

The traditional one with green pepper and jalapeño, yellow chili, and turmeric

Confit artichokes with cured bacon, egg yolk, and Fermio cheese

*Artichokes from the garden lightly confited with bacon,
creamy yolk, and cheese cream*

Main courses ...

"Shrimp Tortellini," sautéed tender garlic, and shrimp head juice

Reminiscent of ravioli, filled with white shrimp from Palamós and light sauté

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Rice with wild chicken breast cooked just right with fava beans and apple

Dry rice with chicken, fava beans, and roasted apple mayonnaise

Dessert

Carrot

*Carrot Mimetic carrot with white chocolate,
spiced crumble, and caramelized nuts*

Price per person: 70€

(The price doesn't include Bread, crackers, and petit fours)

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.*