



LA GORMANDA
• RESTAURANT •

• MENU •

- Squid fritters in their own ink (8,00 €)
Empordanese-style mussels (9,50€)
Octopus bomb, rocoto pepper cream and black garlic "allioli" (4,50 €/u)
Candied eggplant (7,50 €)
Beetroot, grape and arugula "gazpacho" (8,50 €)
"Gormanda"-style snails (10,00 €)
Tomato tartar, smoked eel, foie micuit and avocado cream with crunchy oil (11,00€)
Selection of vegetables with tamarind and orange vinaigrette (9,50€)
Bonito at low temperature, with onion, capers and fennel (12,50€)
Scallop skewers, dewlap and grilled peach from Ordal (13,50 €)
Sautéed beluga lentils with butter fish, spinach and bacon (14,00€)
Crests and gizzards of rooster with shallots (9,00€)
Gyozas of "carn d'olla" (13,50 €)
Red prawn carpaccio with radish, portobello and truffle oil (25,00 €)
Wild tuna belly tartar "Balfegó" (21,00 €)
Squid rice, mushrooms and black "butifarra" sausage (20,00 €)
Local fish with asparagus, green beans and snow peas (S.M.)
Grilled hake with cabbage, chickpeas, potato and catalan blood-sausage (16,00 €)
Grilled parpatana of tuna with "piquillo" peppers (18,50 €)
Duck cannelloni with boletus and foie (18,00 €)
Deer steak tartar with mustard and rayford ice cream (19,50 €)
Old cow entrecote (20,00 €)
Bread (1,00€ / u) Bread with tomato (1,75 €/ u)

• DESSERTS •

- XXL chocolate "bombón" (6,50€)
Hazelnut Streussel with passion fruit and mango (5,50€)
Green tea sponge cake with white chocolate, cream and ginger ice cream (6,50€)
Artisanal ice cream (5,00€)
"Recuit de drap" with oil jam and crunchy honey (5,00€)
Selection of cheeses (11,00€)