



LA GORMANDA
· RESTAURANT ·

· MENU ·

(according to market)

Appetizer, starter, main course and dessert

Bread and water included

Offer only from Monday to Friday, except holidays

21€

· TASTING MENU ·

(Ask us for suggestions)

58€

· LUNCH MENU ·

Candied Aubergine with pork jowl and smoked eel (10,50 €)

Leeks at low temperature with burrata, cherry tomatoes and pesto (11,00€)

“Gazpacho” beet, grape and rucula (9,80€)

Grilled avocado with Mexican tomatillo (9,50€)

Stock Meat Gyozas (13,50 €) Broth supplement (3,50€)

Octopus “Bomba”, rocoto cream and black garlic alioli (5,90 €/u)

Calamari fritters with its own ink (9,50 €)

Empordanese-style mussels (11,50€)

“Gormanda”-style snails (12,50 €)

Wild tuna belly tartar with salmon roe, cured yolk and fresh rayford mince (24,50€)

Red prawn Carpaccio with radishes, portobello mushroom and black truffle oil (25,80 €)

Egg at low temperature with scallops, galleys and seasonal mushrooms (16,50€)

Lobster chickpeas (27,00€)

Squid rice with mushrooms (21,00 €)

Grilled hake, cabbage, chickpeas, potato and black sausage (18,50 €)

Grilled tuna Parpatana with with scallions and peppers roasted (19,50 €)

Duck canelloni with Funghi and foie (18,50 €)

Iberian dam with cherries, sprouts and carbonara of pine nuts (21,00€)

Old beefsteak tartar with Rayford and mustard ice-cream (21,00 €)

Sea and mountain pig handles with ganxet beans (19,80 €)

Old beefsteak (21,50 €)

Bread (1,00€ / u) Bread with tomato (1,75 €/ u)

· DESSERTS ·

XXL Chocolate candy (6,90 €)

Hazelnut streusel with passion fruit and mango (6,50 €)

Green tea sponge cake with white chocolate and cream and ginger ice cream (6,90 €)

Handmade ice cream (5,60€)

“Recuit de drap” (wrapped fresh cheese) with olive oil jam and crunchy honey (5,50€)

Cheese selection (11,00€)