



BOUTIQUE HOTEL  
**COMTAL EMPÚRIES**

## STARTERS

Iberian ham with "coca" bread	17.00
Home-cured salmon with toast	14.00
Iberian ham croquettes	14.00
Crispy prawns with romesco sauce	15.00
Parmesan taco with beef tartare, mustard, and paprika	16.00
Pork feet carpaccio with mushrooms, mustard mayonnaise, and black garlic	17.00
Spaguettini pesto with mozzarella and Iberian ham	16.00
Potato cream with pancetta at low temperature and poached egg	16.00
Sautéed artichokes with ham and prawns	17.00
Crudités salad with home-cured salmon, sun-dried tomatoes, tuna, and anchovies	14.50

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## FISH

"Suquet" of monkfish with clams, potatoes, and prawns	21.00
Sea bass fillets with wood-grilled eggplant and anchovy sauce	19.00
Grilled baby squid with creamy spicy chorizo	17.50
Black rice with prawns and clams	24.00

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## MEATS

Grilled duck magret with caramelized strawberries and orange	20.00
Slow-cooked lamb shoulder with melty potato and its juice	19.00
Grilled beef tenderloin, truffle butter, gnocchi, and mushroom cream **	27.00
Beef entrecôte with green pepper sauce and Pont-Neuf potatoes	23.00

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**THE DESSERTS**

Homemade chocolate coulant with vanilla ice cream	7.00
Mandarin with hazelnuts and basil	7.50
Coffee with almonds and Sichuan pepper	7.50
Raspberry cannelloni, Baileys foam, and papaya and mint chutney	7.00
Swiss roll with pecan nuts and lemon	6.50
Chocolate ganache, raspberry ice cream, AOVE oil, and Maldon salt	8.00



## **GASTRONOMIC MENU**

CREATE YOUR MENU WITH DISHES FROM OUR MENU

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CHEF'S APPETIZERS

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STARTER

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A FISH, OR A MEAT, OR A RICE

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THE DESSERTS FROM OUR MENU

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DISHES MARKED WITH AN ASTERISK (\*) HAVE A SUPPLEMENT OF 2€ IN THE MENU

DISHES MARKED WITH TWO ASTERISKS (\*\*) HAVE A SUPPLEMENT OF 5€ IN THE MENU

**PVP 40 € VAT included**