

TASTING MENU

Anchovies and olives

Crustacean pie with dried tomato puff pastry crust

Fried egg airbag with cured Iberian bacon and shrimp

Creamy almonds, pickled cherries and semi-cured mackerel

Scallops with velvety green sauce and citrus

Pine nut junket with smoked ell and Baerii caviar

Grilled aubergine with bearnaise sauce and trout roe

Surf and turf pig's trotter in américaine sauce

Crayfish, manzanilla and oxtail consommé

Cod *empedrat*; an interpretation of a classic dish

Grilled green beans and it's cream with Iberian pork jowls and truffle

Red mullet, mussel ragout and sea pesto

Pigeon, *puntalette*, mushrooms and carob bean

Farmhouse cheese and *fermier* cart, selected by Toni Gerez

Fresh sea breeze: Melon, lemon and almond

Chuncho cocoa archetype

Petitfours

140€



RESTAURANT CASTELL PERELADA

This menu will only be served for a full table – Time limit to serve this menu: 14.30h and 21.30h.
Please ask the Maitre if you require a list of allergens.