

SEAS AND MARKETS OF THE WORLD

*A tour of the world's most iconic fishing markets,
exploring their flavors and culinary techniques.*

MARKET STALLS

Spain – La Boqueria

Razor clams with sea vermouth and citrus notes

Japan – Tsukiji

Mackerel cured in white miso and pine nuts

Mexico – La Viga Market

Red shrimp tartar, green aguachile, grilled corn ice cream
and jalapeño emulsion

Sake Dassai 45 Sparkling Nigori – Japan

FLAVORS OF THE WORLD

Thailand – Chatuchak Market

Yellow seafood curry as a salad with coconut and kaffir lime
La Segreta Bianco – Planeta – D.O.C. Sicilia – Italy – Chardonnay – Fiano

Peru – Surquillo Market

Grilled octopus with yellow chili sauce,
roasted sweet potato puree, and olive sauce
La Garriga – Peralada – D.O. Empordà – Spain – Chardonnay

THE AUCTION OF THE SEA

France – Les Halles de Lyon

Lobster soup with fennel, saffron, and aniseed,
served with butter brioche

Willa Wolf – Pfalz – Germany – Pinot Noir

TRADE ROUTES

Best cheeses in the world

Selection of personalized cheeses by Toni Gerez
Efimer – Peralada – D.O. Empordà – Spain – Monastrell

HARBOR SWEETS

Turkey – Istanbul Bazaar

Pistachio baklava reinterpreted with orange blossom cream,
Greek yogurt ice cream, and a touch of sea salt
Garnatxa Dolça 12 years – Peralada – D.O. Empordà – Spain

THE LAST BARTER

Brazil – Ver-o-Peso Market

Cacao bat and cachaça macaron

India – Mumbai Market

Spiced chai latte gummy

Morocco – Marrakech Souk

Saffron and rosewater marshmallow

180€



RESTAURANT CASTELL PERELADA