

SNACK

DEL CASINO



CASINO
PERELADA

TO SHARE

 Potatoes a <i>la importancia</i> with tender garlic aioli	10,00€
Creamy potatoes with broken eggs and Iberian ham	16,50 €
Red prawn ravioli with seaweed and Genovese pesto	18,00€
Pumpkin and potato <i>trinxat</i> with pork belly and quail eggs	15,00€
Iberian ham croquettes (2 pcs.)	6,00€
100% acorn-fed Ibérico ham with glass bread & tomato	38,00€
<i>Zamburiñas</i> with vermouth sauce and <i>Ibérico</i> ham	18,00€
Cheese selection by Toni Gerez	27,00€

WITH BREAD

Foie escalope, <i>Ibérico</i> ham and caramelised onion	20,00€
Farmhouse chicken, roast jus mayonnaise and spinach	15,00€
Crystal bread with tomato, <i>Ibérico</i> shoulder and omelette	20,00€

STARTERS

Seafood soup with prawns and saffron mayonnaise	22,00€
 Pumpkin cream with roasted leeks and sour cream with pistachios	18,50€
Caesar salad with marinated chicken	16,00€
Figs with <i>Ibérico</i> ham and pistachios	20,00€
Duck and mushroom <i>papillote</i>	24,50€
Foie micuit stuffed with truffle, porcini and apple compote	25,00€
Marinated salmon tartare, basil emulsion and pickles	20,00€
Green asparagus, tender garlic and creamy fried eggs	17,00€

If you would like a list of allergens, please get in touch with the Maître.
We cannot guarantee the absence of traces of allergens in our dishes.

OUR PASTA OF THE DAY

Spaghetti / Rigatoni (Choice of sauce)	
Bolognese	18,00€
Pesto	18,00€

FISH

Monkfish <i>fricandó</i> (slow-cooked) with shimeji mushrooms	30,00€
Grilled red tuna <i>parpatana</i> with piquillo and Padrón peppers	38,00€
Mild squid curry in its ink with béchamel and crispy panko	24,50€
Turbot fillet with roasted baby vegetables	32,00€

MEAT

Slow-cooked pork belly with umami vinaigrette and rocket salad	19,00€
Girona beef tenderloin with Cabrales cheese sauce	38,00€
100% beef burger, semi-dried tomato tartare, bacon jam and two cheddar cheeses	19,00€
Duroc pork ribs glazed with BBQ sauce & rigatoni with cheddar cheese	26,00€

DESSERTS



Artisan ice creams	9,50€
Pears in wine with a touch of vermouth	9,50€
Santa Teresa toast with rice pudding	9,50€
Piña Colada	9,50€
Passion flan with Mediterranean yogurt cream	9,50€
Ferrero chocolate coulant	9,50€
Artisan pastry cart (fridays & saturdays)	9,50€

SUGGESTIONS DE VINS & CAVAS

RECOMMENDED WINES & CAVAS

BLANCS / BLANCOS / WHITES

		
Cigonyes Blanc - D.O Empordà	6,00€	18,50€
Només Garnatxa Blanca - D.O Empordà		18,50€
Viña Salceda Blanco Sobre Lías 2023 - D.O Ca. Rioja		20,00€
Collection Blanc - D.O Empordà		22,50€
Obsequi - D.O Empordà		25,00€
Chivite Legardeta Chardonnay-SOS - D.O Navarra		24,00€
Finca La Garriga Blanca - D.O Empordà		33,00€

NEGRES / TINTOS / ROUGES / RED

		
5 Fincas - D.O Empordà	6,50€	23,00€
Només Garnatxa Negra - D.O Empordà		23,50€
Amftrió - D.O Empordà		26,50€
Aires de Garbet-SOS- D.O Empordà		65,00€
Viña Salceda Crianza - D.O Ca.Rioja		19,50€
Cruor-SOS- D.O.Q Priorat		32,00€
Chivite Colección 125 Vino de Guarda-SOS - I.G.P 3 Riberas		39,00€
Finca Espolla-SOS - D.O Empordà	8,50€	29,50€
Finca Malaveïna - D.O Empordà	8,75€	34,00€

SUGGESTIONS DE VINS & CAVAS

RECOMMENDED WINES & CAVAS

ROSATS / ROSADOS / ROSÉ / ROSE



Cigonyes Rosé - D.O Empordà	6,00€	18,50€
Perelada Mar de Rosa - D.O Empordà		21,50€
Chivite Las Fincas Rosado-SOS - I.G.P 3 Riberas		23,00€

ESPUMOSOS



Brut Reserva Festival - D.O Cava	4,00€	15,00€
Brut Rosado Festival - D.O Cava	4,00€	15,00€
Perelada Stars Touch Of Rose-Eco - D.O Cava		24,50€
Perelada Stars Brut Nature Reserva-Eco - D.O Cava		23,00€
Privat Brut Nature Reserva Chardonnay - D.O Cava		25,00€
Perelada Gran Claustro Brut Nature Gran Reserva- D.O Cava		31,50€
Taittinger Brut Reserva Nv-Sos - A.O.C Champagne		75,00€

DOLÇ / DULCE / DOUCE / SWEET



Garnatxa de l'Empordà 12 años - D.O Empordà	7,00€
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