

La Marmita

From 7:30 pm to 10:30 pm

COLD STARTERS

100% Iberian ham D.O. Guijuelo with tomato bread	34 €
Foie gras terrine with truffle, Pedro Ximénez and Port jelly.....	28 €
Selection of seasonal tomatoes, parmesan foam and basil	22 €
Organic recuit salad from Casa Raubert with candied figs	24 €
Lobster salad with baby vegetables and balsamic cream	30 €
Beef carpaccio with Parmesan and rocket	24 €
Wild sea bass carpaccio with mushroom confit, its cream and hint of lime	30 €
Balfegó tuna tartare with avocado and mushrooms, basil and lime ice cream	26 €

WARM STARTERS

Thyme soup with egg yolk and bread	22 €
Garlic and almond cream with tomato tartare and langostine	22 €
Sautéed green asparagus and its purée with caviar	28 €
Artichoke carpaccio with mi-cuit foie gras, Pedro Ximénez reduction	28 €
Fried organic 1900 egg with potato purée, porcini cream, Rubia Gallega carpaccio, and summer truffle	28 €
Apple tatin with warm foie gras and black pudding	28 €
Duck cannelloni with foie gras and summer truffle	24 €
Maccheroni stuffed with artichokes, foie gras and truffle	28 €

FISH

Tuna loin with strawberry-soy vinaigrette, light toasted sesame crust and confit tomato 30 €

Wild salmon with beetroot, mustard sauce and vegetables 30 €

Medallions of monkfish with basil mayonnaise, crayfish sauce and baby vegetables 30 €

Grilled lobster with rum and raisin “allioli” (garlic sauce), pepper vinaigrette 30 €

RICE

Mushroom risotto, crispy parmesan and Iberian ham (20 minutes) 24 €

Lobster and prawn rice (20 minutes) 35 €

MEAT

Beef tenderloin with grated truffle and confit mushrooms 30 €

Stuffed boneless oxtail with wild mushrooms, corn cream and baby vegetables 26 €

Roasted squab with its jus, white asparagus and smoked beetroot purées 30 €

Slow-cooked lamb with potato purée and porcini mushrooms 32 €

Duck breast with blueberry sauce, honey- and mustard-glazed baby carrots and baby courgettes 30 €

Hare à la Royale with foie gras, truffle, and creamy potato purée 28 €

GRILLED MEATS

Beef tenderloin 34 €

Angus entrecôte from Nebraska 45 €

Lamb cutlets 30 €

1 garnish of your choice: French fries, sautéed vegetables, potatoes « au gratin » or salad

DESSERTS

Assortment of raw milk cheeses	16 €
Our version of Tiramisu	12 €
Traditional Catalan crème caramel	10 €
Mango cannelloni filled with passion fruit and its ice cream	12 €
Fake Ferrero Rocher with white chocolate filled with mango and citrus	14 €
Pistachio soufflé, vanilla cannelloni and coconut ice cream (15mn)	14 €
Warm dark chocolate fondant with vanilla ice cream and white chocolate cannelloni (15mn)	14 €
Duo of dark chocolate and mango with curry, coconut ice cream	12 €
Cacao toffee with coffee ice cream	12 €
Caramel half-moon with its foam, candied pear and nougat ice cream	14 €
Apple Tarte Tatin with vanilla ice cream	12 €
Our version of lemon pie	14 €
Gin Tonic sorbet with red berries and mint soup	10 €
Our selection of fresh fruit	12 €

All the allergen information listed in this menu has been provided by our suppliers.

However, we cannot be held responsible for any potential cross-contamination that may occur during preparation in our kitchen.

If you have any food allergy or intolerance, please inform our staff. Thank you.