La Marmita

7:30 PM to 10:00 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 ..... 32 €

Balfegó tuna tartare with avocado and mushrooms, mustard ice cream ..... 26 €

WARM STARTERS

Smooth white garlic and almond cream with tomato tartare and langoustine ..... 22 €

Sauteed asparagus and its purée with caviar ..... 28 €

Poached organic 1900 egg with potato purée, porcini cream,
Rubia Gallega carpaccio, and summer truffle ..... 28 €

Duck cannelloni with foie gras and summer truffle ..... 24 €

Maccheroni stuffed with artichokes, foie gras and summer truffle ..... 28 €

FISH

Seared tuna loin with Bloody Mary sauce and basil mayonnaise ..... 30 €

Medallions of monkfish with basil mayonnaise, langoustine 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) ..... 26 €

Lobster and prawn rice (20 minutes) ..... 35 €

MEAT

Beef tenderloin with summer truffle and confit mushrooms ..... 30 €

Stuffed boneless oxtail, corn cream and baby vegetables ..... 28 €

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

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

Marinated duck magret with orange sauce and mini vegetables ..... 30 €

Hare à la Royale with foie gras, truffle, and creamy potato purée ..... 30 €

GRILLED MEATS

Beef tenderloin ..... 34 €

Angus entrecote from Nebraska ..... 45 €

Lamb cutlets ..... 30 €

1 garnish of your choice: French fries, sautéed vegetables, gratin potatoes 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.