PRIVATE CHEF · COSTA BRAVA

MENU 01

FLAVOURS OF THE SEA

A celebration of Mediterranean seafood

COLD APPETISERS TO SHARE

- Palamós prawn tartare with the juices of their heads and seaweed toasts.
- Mussels in a delicate citrus escabeche with seasonal vegetables.
- Marinated sardines and anchovies with olives, orange and fresh herbs.

WARM DISHES TO SHARE

- Langoustines with white wine and a garlic and parsley emulsion.
- Grilled razor clams with rosemary oil and Iberian pancetta.
- Medium-sized Palamós prawns in a salt crust, finished with oil from their heads.

MAIN COURSE

- Pals rice with seafood, Empordà-style sofrito, cuttlefish, small white prawns and squid, served with saffron allioli.

DESSERT

- Melon with mint and lemon-lime sorbet.

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MENU 02

CATALAN CUISINE IN ITS PUREST FORM

Traditional flavours, thoughtfully reimagined

APPETISERS TO SHARE

- A shot of tomato bread with salt-cured anchovy and olive oil caviar pearls.
- Traditional coca de recapte with black pudding, confit onion, Fonteta recuit cheese and young garlic.
- Prawn suquet foam with a touch of sea air.

CATALAN CLASSICS

- Squid stuffed with summer vegetables and rockfish, gratinated with ñora pepper allioli.
- Mar i muntanya: meatballs with coastal cuttlefish and Palamós langoustines.
- Mini Catalan roast cannelloni with truffle béchamel and sheep’s milk cheese.

SWEET & TRADITIONAL

- Crème brûlée-style Catalan cream, caramelised to order, with carquinyolis almond biscuits.
- Chocolate-filled xuixo pastry with ratafia syrup.

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MENU 03

ASIAN-INSPIRED FUSION CUISINE

Mediterranean ingredients, Eastern influences

SMALL BITES

- Small white prawn ramen with shiitake mushrooms, red onion and rosemary.
- Mediterranean tuna sashimi with wasabi and yoghurt.
- Prawn croquette with citrusy yuzu and soy mayonnaise.

HOT BITES

- Crispy wonton filled with slow-roasted pork cheek and langoustines, with oyster sauce mayonnaise.
- King prawn tempura with honey kimchi.
- Iberian pork rib ssam with hoisin sauce and sweet-and-sour apple.
- Roast chicken bao bun with crab and its cooking juices.

DESSERTS

- Fresh curd cheese with papaya jam and matcha brioche.
- Chocolate with caramelised sesame and vanilla ice cream infused with kaffir lime.