

ORIGEN

by Nandu Jubany

Special menu 10th Birthday

Homemade Arbequine olive

10 years birthday appetizer

Puffed pastry with *foie gras* and caramelised apple

Pumpkin gnocchi, Iberian ham and parmesan whey

Roasted chicken cannelloni

Charcoal veal bone marrow with oysters

Sea cucumber rice with Norway lobsters broth

Deer filet wrapped with pork belly, spring onion, sweet potato and chestnut

Our selection of Pyrenean cheeses

Dessert Festival: citrus, cheese cake, milk textures, truffles et fritters

Price per person 105 € - sup. HB 43 € per person.

This menu is upon availability depending on the seasonal products & for the whole table.

Our team of sommeliers can offer you a wine tasting that combines the best with it special menu: 53 € per person.

TO SNACK

Iberian ham 5J shavings & toasted coca	26,00 €
Homemade anchovies from l'Escala	16,00 €
"La tieta" macedoine & thuna belly	12,00 €
Our salt cold gilda with anchovies, piparra & olive	6,00 €
Andalusian style squids & lime mayonnaise mousse	6,00 €

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STARTERS

Leeks roast salad with almond butter, mushrooms & anchovies	19,00 €
Puffed pastry with <i>foie gras</i> and caramelised apple	26,00 €
Escarole salad, crunchy ear's pig & pine nuts vinaigrette	15,00 €
Assorted vegetables in escalivada, Escala's anchovies & romesco sauce	21,00 €
Eel Xapadillo, bacon comfit & egg yolk	25,00 €
Roasted chicken cannelloni	22,00 €
Open omelette farmer's eggs, bread with tomato & Iberian ham 5J	24,00 €
Senyoret rice, shrimps, angler fish, squids & sea cucumbers	28,00 €
Creamy rice with Palamós prawns	29,00 € *5,00 €

MAIN DISHES

Grilled octopus, creamy potato & red pepper	26,00 €
Small cuttlefishes with fried onions & tomatoes	23,00 €
Grilled Palamós shrimps	45,00 € *10,00 €
Grilled wild turbot & escalivada of vegetables	35,00 € *7,00 €
Charcoal-grilled veal tenderloin	26,00 €
Charcoal-grilled Pyrenean veal cutlet (1 kg), <i>béarnaise</i> sauce, <i>soufflées</i> potatoes & grilled vegetables	50,00 € *22,00 €
Charcoal- grilled bone marrow veal, steak tartare & <i>soufflées</i> potatoes	19,00 €
Crunchy suckling pig, comfit & roasted with fresh fruits	27,00 € *22,00 €

Bread & petit-fours

5,00 €

* Supplement Half board
The half portion have a supplement of 10%