

# Can Jubany Classics

“With this menu we want to share with you the most emblematic dishes of Can Jubany”

Beetroot butter with brioche bread

Homemade Arbequina olive

Salt cod with brandade

Day appetizer

Puffed pastry with caramelized apple, foie gras and salad of contrasts

Artichokes soup with iberic ham

Our traditional cannelloni of free-range chicken with mushroom cream

Dry rice of sea cucumbers

Charcoal- grilled tuna belly with fruits, roast and cod salt

Loin of deer rolled with bacon, chestnuts purée and sweet patatoe

Citrus with aromatic herbs emulsion and coconut

Brownie with ice of “pecanes” walnuts

Price per person 89 €

We can also offer you a wine tasting according to it menu: 44 € per person.

This menu is upon vailability depending on the seasonal products and is the whole table.

If you want on this menu we can offer you our Pyrenees cheese selection: 12,10 € per person

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## To snack

Iberian ham shavings	25,00 €
Anchovies with stracciatella & praline hazelnuts	33,00 €
Cod fritters	16,00 €
Squid Andalusian style	16,00 €
Amelie oysters	6,00 €/u.
Tomato bread	5,00 €

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Puffed pastry with caramelized apple and foie gras	29,50 €
Norway lobster (scampi) tartare with avocado and caviar	43,00 €* 16,00 €
Crunchy ear salad with escarole and red fruits	19,50 €
Artichokes soup with artichokes textures, iberic ham and cod fritters	20,00 €
Charcoal-grilled bone marrow veal with oysters	34,00 €* 6,00 €
Our traditional cannelloni of free-range chicken with mushroom cream	31,00 €

Half portions are increased in price by 10%

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Noddles casserole with rib, suasage and Palamós shrimps	34,00 €
Dry rice with sea cucumbers and Norway lobster broth	51,00 €* 18,00 €
Charcoal-grilled tuna belly with fruits, roast and cod salt	40,00 €* 16,00 €
Charcoal-grilled sole with dried fruits and purees	39,50 €* 16,00 €
Charcoal-grilled Palamós shrimps	58,00 €* 20,00 €
Steak tartar of ox with tomato with creamy mustard	30,00 €
Choarcal-grilled veal tenderloin from Girona with soufflé potatoes	33,50 €
Grilled duck breast with grilled winter cabbage	27,50 €
Charcoal-grilled "entrecôte" with "piquillo" peppers & "a lo pobre" potatoes	33,00 €
Loin of deer rolled with bacon, chestnuts purée and sweet patatoe	37,00 €* 14,00 €
Bread, small tapas and divertissements for the coffee	5,00 €
Water	3,50 €

Half portions are increased in price by 10%