






















RESTAURANT MENU

GARUM



















TO SHARE

Toasted ciabatta bread with tomato spread and EVOO	6,00€	
Iberian ham (50gr)	13,90€	
Garlic prawns with fresh chilli pepper and lime	14,00€	 
Deep fried Andalusian style squid with kimchi mayonnaise	14,00€	   
Ham and cod croquettes (4u)	8,60€	   

STARTERS

Roasted aubergine moutabal (dip) with "miso", vegetables and iberian ham	14,00€	  
Beetroot "salmorejo" (chilled soup) with green pistachios, rosemary oil and goat cheese ice cream	13,00€	  
Mango and feta cheese salad on avocado "gazpacho"	13,50€	
King prawn salad with coral and basil mayonnaise	14,50€	  














PASTA AND RICE

Rigatoni with poached ECO egg, pecorino cheese and creamy roasted tomato pesto	14,50€	   
Green risotto with asparagus, mushrooms, prawns and "katsuobushi"	16,00€	  
Oven-baked ("a la llauna") rice with cuttlefish and shellfish (2 people min.)	p.p 18,00€	    
Black "fideuà" with lime "all i oli" sauce	16,00€	     












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FISH

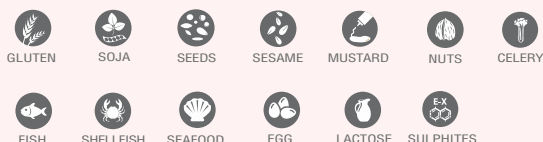
Salmon supreme with mango "aguachile", "wakame", sesame and "nori" powder	21,00€	 
Cod loin confit with smoked "chipotle romesco" sauce and yucca chips	22,00€	   
Sea bass with prawns, roasted "pak choi" and thai sauce	21,50€	      

MEAT

Grilled veal steak (400 g) with potatoes, Padrón peppers and green "mojo picón" sauce	23,00€	
Beef rib cooked at low-temperature with creamy parmesan mashed potatoes and homemade BBQ sauce	21,50€	   
Beef tenderloin with potato and vegetable pie and porcini (mushrooms) and foie gras sauce	27,00€	   
Grilled lamb with piquillo peppers and cumin "all i oli"	25,00€	 
Iberian pork tenderloin with pineapple chutney, yellow chilli pepper and glazed apples	17,50€	

DESSERTS

Traditional catalan custard cream (crème brûlée)	7,00€	 
Piña colada with mango, coconut and mint foam	7,50€	
Chocolate cake with custard and vanilla ice cream with macadamia nuts	7,50€	    
Iced "mochis" with lychee soup, rose water and pomegranate sponge	7,50€	
Sanguine orange sorbet	6,50€	    
Assortment of seasonal fruits with passion fruit foam	7,00€	
Cup of homemade ice cream with custard cream and "dulce de leche"	7,50€	    



Chef: Juan Antón

VAT included

People with allergies or intolerances
please ask our staff.