

LA BLANCA

by LLEVANT

After last year's break, La Blanca is back.

Our menu rooted in local produce has memories from the five continents, with influences from Basque-Empordà cuisine and the cutting edge of the kitchen.

TO START WITH

Iberian ham (100gr)	17,00€
Homemade ham and cheese croquettes (6ud)	9,00€
Patatas bravas millefeuille	9,00€
Anchovy battle (8 filets)	14,00€

STARTERS

Broad beans salad with ham, mint and lettuce vinaigrette	15,00€
Asparagus from Navarra with hollandaise sauce, truffle and black garlic	19,00€
Foie mi-cuit, apple compote and Pedro Ximenez	15,00€
Artichoke textures with veal sweetbread, sobrassada and honey	18,00€
Beef steak tartar	20,00€
Fish soup with rouille sauce	15,00€
Roast meat cannelloni, béchamel with suckling pig sauce	12,00€
Guillardeau oysters (2 ud)	10,00€
Natural	
Detox (apple, cucumber and ginger)	

RICE

(mín. 2 pers.)

Traditional casserole rice	
with cuttlefish, sausages, pork and artichoke	22,00€ pp
Dry rice	
with squid and prawns from Palamós	28,00€ pp

FISH

Candied cod loin on grilled Maresme pea emulsion and black sausage	22,00€
Cantabrian hake <i>kokotxas</i> with green pilpil sauce and clams with <i>txakoli</i>	25,00€
Grilled fish of the day	PSM
Grilled Palamós prawns XL size (200gr)	45,00€

MEAT

7yo cow <i>Txuleton</i> steak (1kg)	48,00€
Iberian pig's trotters with norway lobster	25,00€
Duck breast <i>5aglans</i> with turnips and pears	21,00€
Milk lamb thigh with potato parmentier and glazed mini carrots	23,00€

DESSERTS

Milk lamb thigh, with potato parmentier and glazed mini carrots	8,50€
Chocolate coulant with hazelnut praline and vanilla ice cream	10,00€
Cherry tartlet with elderberry	9,00€
Crema Catalana amb guarnició	8,00€
blue cheesecake with medlar ice cream	9,00€

Seasonal menu

50,00€

Our menu is based on seasonal produce.
It may change slightly depending on the day..

