



L'EIXIDA

OUR GLOCAL CUISINE SEEKS THE BALANCE BETWEEN PRODUCTS
OF PROXIMITY AND TYPICAL ELABORATIONS OF OTHER CULTURES
OF THE WORLD.

WE RECOMMEND KEEPING AN OPEN MIND, TO HAVE A SUCCESSFUL
DINING EXPERIENCE.

Bread service... 3,5€/p.p



TO MAKE YOUR MOUTH WATERY...

THE BEST OYSTER IN THE BEST HANDS

NATURAL Gillardeau n°2 oyster, from sea to plate... 6€

NIKKEI Green aguachile, edamame, onion, ponzu and shichimi togarashi...6,50€

COREAN Kimchie, onion and cherry ice cream... 6,50€

VIETNAMESE Pho soup, herbs pesto and green rice...6,50€

A DIFFERENT HAM WITH TOUCHES OF MEXICO AND JAPAN... 21,50€

Old cow ham, peanut poblano mole, Reixagó cheese, nori seaweed and toasted brioche

ANCHOVY'S JOURNEY TO HA-LONG SHORES... 19,00€

Anchovies of the Km0 scale, date relish, Vietnamese-style marinated Granny Smith apple and pecans, accompanied by carasau bread

FROM BRAZIL TO THAILAND... 23,50€

Grilled scallop salad, hearts of palm, blancmange, marinated mushrooms, impregnated grapes and Thai soup

SEA AND MOUNTAIN "SINNER".... 27,50€

Steak tartar with Jack Daniels marinated fillet steak, sea urchin cream, dukkah, seasonal mushrooms and fresh herbs

THE CAMOUFLAGED SCARLET SHRIMP... 24,50€

Scarlet shrimp carpaccio, feta cheese, matcha tea, dried tomato and vinaigrette from their heads

THE CHAMPAGNE OF THE TEA... 21,00€

Foie-gras micuit from Empordà region with aromas of darkeeling (tamarind, cocoa and Bengal pepper), black tea and forest fruits

FROM PALAMÓS TO PHUCKET... 18,00€

Malabar-style shrimp soup, tamarind, herb tofu, coconut and aromatic herbs

PASSIONATE CEVICHE... 21,00€

Wild sea bass ceviche, chifa, enoki, avocado, roasted corn and passion fruit and jalapenos



TO START WITH...

WHEN THE SUN RISES IN JAIPUR... 19,00€

Baked Balda cheese, cashew and herb curry, accompanied by the best seasonal products

ALBA PUMPKIN... 21,00€

Baked pumpkin, praline from its pipes and demiglass, blue cheese 'del Mas' and white truffle sauce from Alba

TXANGURRO TRIP TO SUMATRA... 22,00€

Low temperature leeks with Basque-style crab, satay sauce, red cabbage and marinated dill

A DIFFERENT CANNELLONI... 22,00€

Cinnamon cochinita pibil, beichamel of miso and mushrooms, crunchy of Grana padano, earth of ras al hanout and lime oil kefir

A VERY GLOCAL DISH... 18,00€

Papillote of "banished" vegetables, Lebanese-style hummus, cheddar cheese, enoki noisette, cucumber raita and "mojo picón"

OCTOPUS "ÁNDALE'... 25,00€

Fried rock octopus with green mole, pipian sauce, raisin relish, red onion and homemade nachos with tajín

OUR DISH WITH THAI TOUCHES... 23,00€

Curry Massaman of squid with chickpea tempeh, black sausage, low temperature egg and crispy cashemira pepper

A FOREVER COMBINATION... 23,00€

Braised cod kokotxas with almond and coconut sauce, achiote, black sausage, Ulla apple and spring onion

LOOKING AT THE SEA...

AN UNKNOWN PART OF THE TUNA... 29,00€

Thai green curry from tuna cheek, edamame, fennel, Messina capers, raisins and coconut air from Indonesia

OUR SUQUET SEEN BY A PERUVIAN ... 27,50€

Skylight fish from Roses with traditional ají, kennebec potato, vadouvan, cheese and corn

CLASSICISM.. p.s.m

Grilled day fish, high mountain mashed potatoes, Japo-Catalan vegetables from Pals and smoked curry oil from Tibet

'EMPORDÀ' TRADITION... 35,00€

Country lobster dish in pepitoria sauce, rooster crests, Duroc pork jowl and artichokes

FROM THE FARM...

OUR VERSION OF THE DUCK-PEKING... 27,00 €

Duck '5 acorns' style Nippon, plum hoisin, daikon turnip puree and pear gyoza, green sisho and umeboshi

THE MOST GLOBAL LAMB... 26,00 €

Girona lamb at low temperature with Rogan Josh style sauce, eggplant, mustard and kale

MAYAN PIGEON... 35,00 €

Viladordis pigeon in 2 broths, 70% chocolate atole, corn bread, purple crumble and its salmis

OLD BEEF STEAK INSPIRED BY INDIAN FLAVORS.... 32,00 €

Pumpkin, cheddar, foie-gras, toasted bread, dal masala and Puy lentil masala

SIGNATURE RICES...

SEA AND MOUNTAIN DRY RICE ... 26,00€

Cuttlefish and lamb cheek marinated in 5 Chinese spices with citronella mayonnaise

DRY DUCK RICE ACORN GARROCHA... 27,00€

Duck magret '5 acorns', grilled dates, pak choi and creamy 'Ratafia'

STRICT TRADITIONS... 28,00€

Melon prawn rice from Palamós region, veal tripe and Catalan mince

RICE "VEGGIE POWER'.... 26,00€

Carrot km0 marinated, carrot ninyoyaki with cumin and pistachio creamy



RICE MENU

Menu to share (mín. 2 persons)

WELCOME SNACKS

APPETIZER

De temporada

PASSIONATE CEVICHE

Enoki, avocado, roasted corn, passion fruit and jalapenos

A DIFFERENT CANNELLONI

Cochinita pibil, miso and mushrooms, Grana Padano, ras al hanout and lime oil kefir

THAI-STYLE CODFISH FRITTERS

With dry tomato romesco sauce, Tandoori and yuzu mayonnaise

RICE FROM PALS REGION "A LA LLAUNA"

With seasonal product

MANILA

Creamy coconut, almond, calamansi, and banana ice cream

TRAVEL TO INDIA

Chai tea namelaka, tamarind, cardamom soil and salty peanut ice cream

-60€-

* Includes bread, VAT. Does not include drink. The dishes on this menu may change throughout the year in response to the seasonality of the product.

