



HOTEL
CALA DEL PI
BEACH RETREAT

OUR
GASTRONOMIC MENU

Autumn 2021

*“In ancient times they said that when the aroma of stews reached
the diners anticipating the banquet
it was like their souls were fed in the same way
that solid food fed their bodies.....
ans that the mere sight of colours and textures of the delicacies
inevitably exalted the joy of living.
So, if you're now sitting at the table, be happy”*

Pi de la Cala

*Rockfish Consommé With Fennel
And Royal Of Sea Urchins*

*Tuna Carpaccio With Anchovy,
Marinated Artichokes And Herring Balls*

*Prawns From Palamós In Their Own Juice
In Classic Parmentier And Salicornia*

*Scallops With Boletus Cream,
Corn Crumble And Iberian Ham*

Monkfish With Pepper Bacon In A Razor Fricassee And Garlic.

*Pressed Shank Of Veal From Girona In Red Wine
With Truffle, Onions And Foie Gras Ravioli*

*Crème Brulée Of Cava
With Caramelised Carquiñolis And Ice Cream*

Coca Bread, Oil And Salt

Coffees And Petit Fours

Price Per Person

85,00 €

Pairing not included

Chef: Enric Herce

People with food allergies, ask our staff
Tax included