



# 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, appetizers, petit fours... €3.5/p.p.**



## TO START WITH...

### THE BEST OYSTER IN THE BEST HANDS

- NATURAL Gillardeau n°2 oyster, from sea to plate... 6,00€
- PERUVIAN Leche de tigre, Ullà apple and a touch of lime... 6,50€
- KOREAN Kimchi and cherry ice cream... 6,50€
- ASIAN Lychee, spring onion, chili, ginger and Asian sauce...6,50€
- UMAMI Fish garum... 7,00€

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

Escala anchovies Km0, date relish, Vietnamese-style marinated Granny Smith apple and pecans, accompanied by carasau bread

### FROM THE NORWEGIAN FJORDS TO THE AMALFI COAST... 28,00€

Wild salmon tartare, stracciatella, crispy rice and wasabi

### PASSIONATE CEVICHE... 24,00€

Chifa-style wild sea bass ceviche, avocado, roasted corn and passion fruit and jalapeños

### THE MOST GLOCAL DISH... 23,00€

Mediterranean mackerel tiradito, corn aguachile, keta salmon roe and red chili

### FROM BRAZIL TO HANGZHOU... 24,00€

Picanha carpaccio, black trumpet mushrooms, merken mayonnaise, brioche, pine nuts and Dong Po Rou sauce

### THE UMAMI CUT... 29,00€

Aged beef tenderloin tartare marinated with Jack Daniel's, cured egg yolk and seasonal mushrooms

### EGGPLANT WITH ORIENTAL FLAVOURS... 19,00€

Smoked eggplant with Dong Po Rou sauce, burrata, mustard and parmentier

### ALBA PUMPKIN... 22,00€

Baked pumpkin, demi-glace from its seeds and blue cheese 'del Mas' and white truffle sauce from Alba

### FROM THE GARDEN TO THE LOIRE VALLEY... 19,00€

Slow-cooked leeks with onion sauce and seasonal mushrooms

### OUR VERSION OF THAI MUSSELS... 18,00€

Bouchot mussels in Thai sauce with coconut milk, ginger, lime, and coriander

### TWO SEAS... 26,00€

Grilled scallops and sea snails with marine plankton broth and yuzu gel



## LOOKING AT THE SEA...

### OUR SUQUET SEEN BY A PERUVIAN... 29,50€

Mediterranean rockfish from Roses with traditional aji, kennebec potato, vadouvan curry, feta cheese and corn

### OUR DISH WITH THAI TOUCHES... 26,00€

Massaman curry of squid with chickpea tempeh, black sausage, low temperature egg and crispy Kashmiri pepper

### A MARINE JEWEL... 32,00€

Alaskan black codfish steamed with white garlic pil-pil, enoki mushrooms and Japanese sake

### EMPORDÀ TRADITION... 36,00€

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

### FROM THE PYRENEES TO KYOTO... 26,00€

Pyrenean trout with dashi nanbanzuke, snow peas, shiitake and seasonal vegetable gyoza

## FROM THE FARM...

### THE MOST GLOBAL LAMB... 28,50€

Girona lamb with Rogan Josh style sauce, eggplant, mustard, Moroccan couscous and crème fraîche

### MAYAN PIGEON... 37,00€

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

### AGED BEEF STEAK AND A HOMAGE TO CLASSIC FRENCH CUISINE... 33,00€

Txogitxu aged beef steak with Café de Paris sauce, spices and potato mille-feuille

### SLOW-COOKED BEEF FROM THE SOUTH... 26,00€

Slow-cooked beef with Lustau oloroso reduction, sesame, sweet potato and bimi

### A DIFFERENT CANNELLONI... 24,00€

Cochinita pibil cannelloni with miso béchamel and mushrooms, Grana Padano crisp, ras el hanout soil and kaffir lime oil

## SIGNATURE RICES...

### SEASONAL DRY RICE FROM PALS... 26,00€

With seasonal ingredients

### DRY DUCK RICE ACORN GARROCHA... 28,00€

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

### STRICT TRADITIONS... 29,00€

Creamy rice with Palamos prawns, beef tripe and Catalan picada

### FROM THE SEA... 32,00€

Creamy rice with plankton and squid

### RICE "VEGGIE POWER"... 26,00€

Vegetables km0 marinated, carrot ninyoyaki with cumin and pistachio cream





## RICE MENU

### WELCOME SNACKS

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### APPETIZER

Seasonal

### PASSIONATE CEVICHE

Avocado, roasted corn, passion fruit and jalapeño

### OUR VERSION OF THAI MUSSELS

Bouchot mussels in Thai sauce with coconut milk, ginger, lime, and coriander.

### A DIFFERENT CANNELLONI

Cannelloni of cochinita pibil with miso béchamel, mushrooms, and Grana Padano

### RICE FROM PALS REGION "A LA LLAUNA"

With seasonal product

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### MANILA

Coconut cream, banana ice cream, almond and calamansi foam

### CHOCOLATE

70% chocolate mousse, cocoa crumble, mandarin ice cream and candied orange

**-65€-**

\* Includes bread, VAT. Drinks not included. The dishes on this menu may change throughout the year in response to the seasonality of the product. Complete table.