



# 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... 18,00€

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

### FROM BRAZIL TO THAILAND... 22,50€

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

### SEA AND MOUNTAIN "SINNER".... 26,50€

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... 19,00€

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





## TO START WITH...

### **WHEN THE SUN RISES IN JAIPUR... 18,00€**

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

### **ALBA PUMPKIN... 20,00€**

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... 21,00€**

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 noissete, cucumber raita and "mojo picón"

### **OCTOPUS "ÁNDALE"... 24,00€**

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

### **OUR DISH WITH THAI TOUCHES... 22,00€**

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 ... 26,00€

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... 26,00 €

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

### THE MOST GLOBAL LAMB... 24,00 €

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... 26,00€

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

### STRICT TRADITIONS... 27,00€

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

### RICE "VEGGIE POWER'.... 25,00€

Carrot km0 marinated, carrot ninyoyaki with cumin and pistachio creamy





## RICE MENU

*Menu to share (mín. 2 persons)*

### WELCOME SNACKS

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### 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

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### MANILA

Creamy coconut, almond, calamansi, and banana ice cream

### TRAVEL TO INDIA

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

**-55€-**

\* 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.

