

ES GARUM

est. 2022



Lloseta

STARTERS

- Local Bluefin tuna tartare, Garum, avocado and Korean mayo 20
- Homemade foie mi-cuit, fig chutney and toasted brioche 19
- Croacker fish ceviche, tiger's milk and coriander granita 21
- Homemade Iberic ham croquettes, truffle mayonnaise(6 units) 18
- Semi-liquid baby squid with it's own ink croquettes(6 units) 18
- Homecured salted anchovies, wild olives, tomato concassè (4 units) 17
- Local cheeses, cold meats board, and sourdough crackers 19

FISH MAINS

- Pan roasted local squid, green beans and "romesco" sauce 21
- Cuttlefish, coconut milk and curry fish balls, sea crackling 22
- Bluefin tuna steak, our matured Kimchi and Korean sauce 22
- Rock Fish and Cuttlefish black rice "Paella (2 people) 38

MEAT MAINS

- XXL Wild partridge canelón and truffled bechamel 21.50
- Low temperature cooked duck confit, celeriac pure, Demi-glace 21
- Ox cheek cooked on red wine, Balearic saffron mashed potatoes 21
- Slow cooked lamb, baby potatoes and pan juices 21

*Vegetarian options available, ask your server

*Inform your server of any allergies or intolerances