



# FLAMANT

RESTAURANT



## LAND

<b>Grilled chicken</b> breasts with brie cheese sauce and sage butter gnocchi	9,80
<b>Country sausage</b> with candied seasonal mushrooms and straw potatoes	8,95
<b>Thai red curry</b> with Iberian sirloin and jasmine rice	10,40
<b>Cheeseburger addicted</b> and its homemade fries	10,95
<b>Duck breast tataki</b> with sweet and sour cherries, green pistachios and raifort	12,95
<b>Spicy steak tartare</b> with ancienne mustard ice cream and toast	11,55
<b>Duck confit</b> with parisienne potatoes with cinnamon, roasted corn aroma and red wine caramel	12,60
<b>MR. ENTRECOTE</b> in tagliata with rosemary	14,60

## SEA



<b>Prawns with kimchi</b> , fried rice, vegetables and shitake	10,50
<b>Grilled lacquered squid</b> with teriyaki sauce and marinated courgettes	12,90
<b>Tuna tataki</b> with fresh seaweed salad and fresh mango	13,80
<b>Sea bass fillets</b> with citrus veloute, artichokes, trumpets of death and fish roe	13,90
<b>Cod loin with sanfaina</b> , crispy onion and black olive powder	14,95
<b>Octopus confit</b> with violet potatoes	14,80

## SWEET FINISH

<b>Sponge of Greek yogurt</b> , raspberry sorbet and candied red fruits	4,95	<b>Tiramisu</b> "at the moment"	5,65
<b>Catalan cream</b>	4,85	<b>Chocolate coulant</b> with hand whipped cream	5,90
<b>Natural pineapple carpaccio</b> with vanilla ice cream and caramel coulis	5,65	<b>Lemon pie</b>	5,65
<b>Tempered cheesecake</b>	5,90	<b>Big Oreo</b> with crispy chocolate and caramel	5,95
<b>Chocolate Addicted...</b> homemade and fluid chocolate cake	5,95	<b>Tim baon...</b> the favorite of our most loyal customers	5,25
		<b>Trio of citrus sorbet</b>	5,35

On terraces 10% supplement

If you have any intolerance or food allergies, please advise any member of the staff.



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## S T A R T E R S

<b>Spicy potatoes... or explosive?</b>	4,95
<b>Truffled croquettes</b>	5,90
<b>Creamy Iberian ham croquettes</b>	6,65
<b>Guacamole</b> at the moment with pancakes	7,95
<b>Hummus in duo</b> (chickpeas & beets) & papadum	6,85
<b>Oxtail gyozas</b> with truffle cream	8,40
<b>Fried eggs</b> with Iberian ham	7,95
<b>Confit onion taten</b> , homemade tomato jam and foie gras sauce	7,80
<b>Squids at "Andaluza" style</b>	7,95
<b>Octopus with</b> onions with a spicy touch, mortar potato and lemon aioli	8,45
<b>Iberian ham</b> with special bread with tomato	13,95
<b>Special bread</b> with tomato	1,95

## ➤ GREEN & FIT ◀

<b>Cream of peas</b> <b>with poached egg</b> , black olives and virgin olive oil	5,75
<b>Salad with goat cheese</b> and raspberry shavings, sprouts, kale and nori seaweed	5,95
<b>Caesar salad</b> with crispy chicken	6,25
<b>Skyscraper tomato</b> & mozzarella fior di latte	6,45
<b>Trinxat de la Cerdanya</b> with poached egg and trumpets of death	6,95
<b>Grilled seasonal vegetables</b> with seaweed butter and romesco sauce	7,95
<b>Burrata &amp; mango</b> and tomato	8,95

## OUR CLASSICS AND RICE DISHES

<b>Spaghetti carbonara</b> "on the spot" over giant Pecorino	8,85
<b>Mezzi rigatoni</b> alla puttanesca with creamy black olives	7,95
<b>Tagliatelle truffled</b> with burrata and asparagus	9,20
<b>Maria Trias meat cannelloni</b>	8,45
<b>Truffled porcini mushroom risotto</b> , cloud of parmesan and portobello	11,60
<b>Empordà black rice</b> , with cuttlefish and snow peas (min. 2 pax, price per person)	12,95
<b>Seafood paella</b> (min. 2 pax, price per person)	13,95

VAT included | Bread 1,10€ | Gluten-free bread 1,35€ | Tomato-rubbed coca bread 1,95€