
Gastronomic Experience Menu

*one appetiser, three half dishes and desserts
surprise menu - served to the whole table
available until 15 minutes before the kitchen closes*

without wine	52.50 €
with wine	74.50 €
with Premium wine	95.00 €

Signature Dishes Menu

*two appetisers, four half dishes and two desserts - served to the whole table
available until 30 minutes before the kitchen closes*

Our chef's tapa of the day

Ajoblanco, Herring and cherries

Beetroot tartar, avocado and apple - Gf Veg

Creamy rice with prawn head juice - Gf

Tuna belly, carrots and pickled onion - Gf

baby lamb cheeks pumpkin and summer truffle - Gf

Lemon verbena ice cream with mango soup - Gf Dc

Bread with olive oil, chocolate and salt - Dc Veg

without wine	77.50 €
with wine	105.00 €
with Premium wine	150.00 €

Tapas and bite-size appetisers



Macerated bluefin tuna cubes with pickled carrot purée (2 pieces)	11.40 €
Gouthier n° 3 oysters (Normandia) (3 pieces) - Gf	11.85 €
Grilled scallop with cauliflower purée, gravy and lime - Gf	5.70 €
Sea urchin stuffed with its own cream, crispy seaweed and sesame - Gf Dc Cn	6.10 €
Cured acorn-fed iberian ham D.O. Guijuelo and tomato bread	16.50 €/23.60 €
Anchovies from L'Escala (El Xillu 000) with virgin olive oil (4 fillets) - Gf	11.00 €
Carn d'olla croquetas and ham (4 pieces) - Dc Cn	10.60 €
Cod and potato buñuelo fritters (6 pieces)	12.00 €
Pa amb tomàquet - traditional Catalan tomato bread with salt and arbequina olive oil	6.30 €
Fresh tomatoes, strawberries and bonito belly - Gf	14.25 €
Hummus with coconut yogurt and crudités - Veg Gf Cn	10.20 €



David Rodriguez

Summer Menu • 1rst version •

Seasonal vegetable salad - Veg Gf Cn <i>with low-temperature cooked aubergine, miso and sesame seeds</i>	17.20 €
The best seasonal tomato - Veg <i>with pickled onion, spinach and salmorejo (tomato and bread purée)</i>	16.40 €
Ajoblanco (cold almond and garlic soup) - Dc Cn <i>cherries and grapes</i>	15.90 €
Macerated tuna chunks - Gf <i>spagnolini pasta and pistachios</i>	19.80 €
Beet tartar - Gf Veg <i>avocado ice-cream and apple</i>	17.65 €
Scallops burger - Gf <i>green beans and plankton mayonnaise</i>	22.90 €
Three lobster bundles - Dc <i>wrapped in thin pastry, with leeks, carrots and lobster head juice</i>	23.30 €
Creamy rice with prawn head juice - Gf <i>Carnaroli del Delta rice and juice from the head of Palamós prawns</i>	31.20 €
Octopus and pig's trotters rice - Gf <i>served with a mild confit garlic and saffron aioli</i>	26.80 €
Mediterranean cod - Gf <i>green and black olives, tomato, basil, capers and spring garlic</i>	25.90 €
Baby squid - Gf <i>chanterelle mushrooms and baby zucchini</i>	26.10 €
Monkfish with "suquet" juice - Cn <i>little prawns tartar galet</i>	32.60 €
Tuna belly <i>marinated carrot purée and vinegar-pickled onion</i>	33.80 €
Black Angus rib steak, cooked at 70°C for 22 hours - Gf <i>served with organic and seasonal vegetables from L'Hortet del Baix</i>	28.80 €
Our special beef tenderloin steak tartare - Cn <i>with a classic condiment, served with toasted bread and potato rösti</i>	26.70 €
Baby lamb cheeks - Gf <i>pumpkin and summer truffle</i>	27.90 €
Bresse pigeon - Gf <i>baked peach and grilled foie grass</i>	30.85 €

Breads from the 1909 Fleca Balmes Bakery

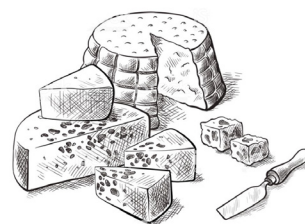


Long-fermented white sourdough bread baked in a stone oven	<i>Piece, 60 grs.</i>	1.90 €
Semi-whole wheat sourdough bread with nuts baked in a stone oven	<i>Quarter of chusco loaf, 95 grs.</i>	3.80 €
Pan con tomate bread topped and virgin arbequina oil	<i>Slices, 150 grs.</i>	6.30 €
Gluten-free pan de payés rustic bread	<i>Slice, 50 grs.</i>	2.30 €
Toasted, long-fermented white bread, garlic and arbequina oil	<i>180 grs.</i>	5.30 €

Our selection of cheeses

seasonal cured cheeses made from milk of the best sheeps

3 cheeses 10.00 € / **5 cheeses** 15.00 € / **7 cheeses** 20.00 €



Our desserts

Seasonal fruit salad - Veg <i>with passion fruit sorbet</i>	11.00 €
Lemon cream with meringue ice cream - Veg Gf Dc Cn <i>orange reduction and strudel</i>	10.00 €
Our version of cheesecake - Veg Gf Dc Cn <i>terrine with raspberries, stewed red fruits, cheese cream and lime peel</i>	11.00 €
Our special Crema Catalana - Dc Veg Cn <i>Crema Catalana foam, caramel ice cream and lemon gummies</i>	10.00 €
Millefeuille with cream and wild strawberries - Veg Dc <i>crispy puff pastry, semi-sweet cream and Maresme strawberries</i>	11.50 €
Warm chocolate raviolis - Veg Dc <i>an imitation of the traditional "bread with olive oil, salt and chocolate"</i>	11.50 €
Artisan ice creams and sorbets <i>Bourbon vanilla, caramel, meringue, chocolate, peanut (vegan), chocolate with chocolate chunks (vegan), lemon verbena ice cream and passion fruit sorbet</i>	half portion 6.00 € full portion 9.90 €

In Windsor we mostly cook in the moment. Please let us know about any dietary restrictions and we'll happily make sure we adapt our dishes to suit your needs.

Gf gluten-free **Veg** vegetarian **Dc** dairy contains milk derivatives **Cn** contains nuts

— Prices include VAT —