



hotel – restaurant Empòrium ***
c/ Santa Clara, 31 17486 Castelló d'Empúries
tel. +34 972 25 05 93
www.emporiumhotel.com
família Jordà i Giró

between the sea and the mountain,

a la carte,

starters

red prawns with zucchini, orange and basil	36
cannelloni of roasted poularde with truffle and mushrooms à la crème	36
grilled octopus and dwarf bobtail with potato, seaweed and ink	34
mackerel with marinade of red fruits, eggplant and bacon	34

from the land

kid goat shoulder with chards in catalan style and caviar, smoked sardine and cheese	42
pork trotters and white perol with sea cucumbers, endive and crespia walnuts	42

from d'amunt sea

fish from d'amunt sea with fennel and saffron, sea fennel and buckwheat	42
fishhook squid and black perol with sea and land vegetables, black chanterelle and romesco	42

from the sweet world - we recommend ordering dessert at the beginning of the meal due to preparation time

lemon with green apple, yogurt and mint	16
red salad	16
black chocolate with raspberry, hazelnut and aniseed	16
catalan custard and strawberries with carquinyoli, moscovado and cinnamon	16
six artisan refined and contrasted cheeses; empordà mozzarella brioche	20

shared dishes have an increase of 6 €

10% taxes included

menu univers local

109

harmony of wines

48

empordà olive oil selection and artisan bread

melon with empordà cider, grapefruit and juniper

carrot cornet with fine herbs and peppers

acid potato with mustard, black olives and garrigue herbs

dried tomato polvoron with olive oil and coriander

beetroot rock with porcini mushrooms and vinegar

hazelnuts and truffle oil

red seaweed skein with radish

spinach biscuit with fresh cheese and pesto

cereals skin crystal with paprika

red prawns with zucchini, orange and basil

veal from aiguamolls with anchovies and bottarga, herbs butter and green olives

turbot with green peas and trout roe, rooster combs and celery

kid goat shoulder with chards in catalan style and caviar, smoked sardine and cheese

orange flower brioche with empordà mozzarella and honey from alberes

six artisan refined and contrasted cheeses

lemon with green apple, yogurt and mint

red salad

almonds and citrus chocolate

pistachios chocolate

raspberry and feuilletine flakes chocolate

ruby chocolate and peppers caramel brittle

empordà ratafia cannellé

these menus only will be served for complete table. All the menus will be served until 14:30 h and 21:30 h.

10% taxes included

menu sea and mountain

74

harmony of wines

38

empordà olive oil selection and artisan bread

melon with empordà cider, grapefruit and juniper

carrot cornet with fine herbs and peppers

acid potato with mustard, black olives and garrigue herbs

dried tomato polvoron with olive oil and coriander

beetroot rock with porcini mushrooms and vinegar

hazelnuts and truffle oil

red seaweed skein with radish

spinach biscuit with fresh cheese and pesto

cereals skin crystal with paprika

white prawns with zucchini, orange and basil

cod and its kokotxa with leeks and santa pau beans, rooster combs and celery

acorn duck à la royal and its ham with smoked eel, sweet potato and turnips

lemon with green apple, yogurt and mint

almonds and citrus chocolate

pistachios chocolate

raspberry and feuilletine flakes chocolate

ruby chocolate and peppers caramel brittle

empordà ratafia cannelé

Salvador, Màrius, Joan and Elena wish to you a nice experience

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10% taxes included