

# L'ERMITA MENU

## OUR CHEF'S SUGGESTIONS (Subject to availability)

Rock salt baked red prawns (100gr) (2)	18€
Rock mussels in <i>Josper</i> (9, 11, 13)	12€
100% Iberian acorn-fed ham shoulder, hand-carved, DO Dehesa de Extremadura (80gr) with <i>pan de coca</i> and tomato (1)	25€
Oysters <i>gillardeau</i> Nr. 2 (1u) (13)	4,5€
Roasted chicken croquettes (5u) (1, 7)	9€

## STARTERS

Salad of tomatoes from Maresme, onion, bonito belly, tomato water vinaigrette, Forvm Chardonnay vinegar (4, 12)	14€
Brioche of Russian salad L'Ermita, prawns, saffron aioli (1, 2, 3, 4, 13)	12€
Carpaccio of pig's trotters, <i>pesto rosso</i> , apricot puree, toasted pine nuts, chilli caviaroli (1, 7, 8)	13€
Sant Pol strawberry <i>gazpacho</i> , duck liver micuit, basil ice-cream (12)	17€
Marinated albacore, <i>leche de tigre</i> , avocado, mango, cherry tomato, marinated purple onion (4, 7)	12€
Black spaghetti with octopus bolognese (1, 3, 4, 12)	13€

## RICE AND PASTA

Rice with red shrimp (2, 4, 9, 13)	27€
Dry rice with <i>Josper</i> , pork rib, sausage (9, 12)	20€
Seafood paella (min. 2 persons) (2, 4, 13)	20€
Black rice (min. 2 persons) (2, 4, 13)	20€
Seafood fideuà with alioli (min. 2 persons) (1, 2, 4, 7, 13)	20€

## FISH

Scorpena Donostiarra style, baked potato, piquillo peppers (4, 12)	28€
Low temperature cod, potato parmentier, cockles, smoked pilpil sauce (2, 4, 13)	20€

## MEAT

Poussin in <i>Josper</i> , cabbage coleslaw, carrots, brava sauce (3, 12)	18€
Beef tenderloin dry-cured 30 days (180g) in <i>Josper</i> , chips, Padrón peppers	25€

## DESSERTS

Seasonal fruit	4€
Homemade pastry of the day	8€
Ice cream and sorbets	6€
Valencià (natural orange juice with vanilla ice cream)	7€

Contains:

