

RESTAURANT
MAS LAZULI

TO SNACK AND SHARE...

- Anchovies from l'Escala, pepper, bay leaf and almonds 16€
Boletus and Iberian ham croquettes 6 units 9€
Cod fritters with romesco 6 units 8,5€
Iberian ham D.O. Extremadura 80gr with crystal bread
with tomato 22€



TO START...

- Duck terrine with apple and pear chutney 15€
Garden salad and sprouts with burrata and bitter almond perfume
12€
Marinated sardines, chickpea puree and pumpkin seeds 12€
Red mullet with rock fish bouillabaisse 16€
Mackerel salad, pickles and citrus 12€
Low loin roast beef with sauce, tuna and mushrooms 18€
"Platillo" of beef tendons and prawns from Roses 20€
Lobster, celery, vegetables and summer truffle salad 28€



FROM THE SEA...

- Cuttlefish rice, squid with its ink and mushrooms 22€
Prawns from Roses in three services 32€
Fish from the market with tender vegetables
"from Pau's orchard" 26€
Cod casserole with leeks, spring onion and cod tripe 26€



FROM THE LAND...

- Beef entrecote matured in its juice 24€
- Rabbit loin stuffed with spinach and pine nuts 21€
- Pigeon rice with artichoke hearts 24€
- Roast kid shoulder with Mas herbs and gizzard 28€
- Our beef tartare, freshly cut 23€
- Squab, confit mushrooms and juniper 28€



CHEESES FROM THE EMPORDA...

- Tasting of aged cheeses from the Empordà region and jams from the Mas 18€



SWEETS...

- Organic milk ice cream, basil and blueberries 8€
- Chocolate textures 8€
- Apple and liquorice with caramel parfait and gingerbread 8€
- Diced pineapple, tarragon, fennel and star anise 8€
- Citrus cream with green tea 8€
- Cheesecake with raspberry, red peppers and ginger 8€



In compliance with the EU regulations, please ask the maitre for a list of allergens



MAS MENU

Welcome snack

Mackerel salad, pickles and citrus
or
Fresh tomato salad, chilli and fresh cheese

Cuttlefish rice, squid with its ink and mushrooms
or
Fish from the market with vegetables "from Pau's orchard"

Cheesecake with raspberry, red peppers and ginger
or
Diced pineapple, tarragon, fennel and star anise

€38 Starter+Main course+Dessert
€33 Starter+Main course or Main course +Dessert



FLAVORS TASTING MENU

Welcome snack

Marinated sardines with chickpeas and pumpkin seeds
*

Red mullet with its rock fish bouillabaisse
*

Fish from the market with vegetables "from Pau's orchard"
*

Beef entrecote matured in its juice
*

Organic milk ice cream, basil and blueberries
*

Chocolate textures

60€

This menu is served for the whole table
Tasting of aged cheeses from Empordà and jams from the Mas
(see menu)

