

MAS LAZULI

R E S T A U R A N T



TAPAS

Iberian ham D.O Extremadura 100g, cristal bread with tomato	22€
Cantabrian anchovies "oo", cristal bread with tomato (6 units)	14€
Artichokes with truffled cream and egg yolk on top (2u)	14€
Assortment of artisan croquettes (6 units)	9€
Andalusian-style squid with smoked aioli	13€
Russian salad with northern tuna and Basque piparra	8€
Andalusian Gazpacho with vegetables from the orchard of Pau	9€
Bomba de la Barceloneta	5€
Tataki of bluefin tuna and ponzu sauce from our chef Mauri	18€
Cracked eggs with straw potatoes, Iberian ham, artichokes and truffle	14€
Padrón peppers	6€
Potato tower with Brava sauce	8€
Cristal bread with tomato (6u)	5€

...FROM THE GARDEN

Spinacs salad with crunchy croutons, bacon and strawberry vinaigrette	15€
Caesar salad with breaded chicken and Italian guanciale	16€
Burrata Pugliese, three varieties of organic tomatoes and a falfa cream	15€
Leeks mosaic with nori seaweed	12€

HAMBURGERS

G!G! Veal burger (200gr) from Girona, brioche bread, fried egg and smoked bacon	17€
VEGGY Burger of artichoke, coal bread and jalapeño mayonnaise (gluten-free)	16€

...FROM THE SEA

Scallops, tobiko, avocado mousse and casabe	22€
Grilled octopus from Cap de Creus over mashed potatoes with de la Vera peppers	21€
Corvina ceviche, banana chips and tiger milk	23€
Carpaccio of Roses shrimps and "salpicon" of avocado	22€
Cod wrapped in joint leaf, coconut curry sauce, shrimps and sea fennel	24€
Paella, sea and mountain (20/30 min)	24€/pers

...FROM THE LAND

Beef tenderloin with demi-glace sauce, cooked at low temperature and seasonal vegetables	24€
Vitello tonnato	16€
Mafaldine pasta with truffled cream, mushrooms and parmesan shavings	17€
Iberian pork tataki with our soy reduction	18€
Rubia Gallega beef fillet (250gr) with Portobello mushrooms and asparagus tips	26€

SWEETS

Osmotic pineapple with red fruits and coconut ice cream	8€
Dark chocolate 80% "quenelles", toastes with Maldon salt and virgin olive oil from Mas Lazuli	8€
Mousse of passion fruit with raspberry and mango coulis by our chef Mauri	10€
Traditional G!G! ice cream	8€

BOOKINGS

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www.fimedhotels.com



Intolerances and allergies available on request.

The restaurant is open from 12.30 to 15.30 and from 19.30 to 22.30.