Tapas to share

Marennes oyster au naturel	6,50 €/each
“XL” anchovies from L’Escala	16,00 €/4 fillets
Cod fritter // Roasted chicken croquette	3,90 €/each
Gran Reserva Iberian ham	32,00 €
Battered squid with lime mayonnaise	25,00 €
Bread with grated tomato, salt and extra virgin olive oil	4,50 €

Starters

Shrimp salad with escarole, green beans and walnuts	26,00 €
Homemade duck foie gras terrine and brioche	28,00 €
Bluefin tuna tartare and pickles	29,00 €
Sea bass tartare with Imperial Oscietra caviar	67,00 €
Palamós prawn salpicón	29,00 €
Red-prawn carpaccio with a touch of soy	31,00 €
Rockfish soup	27,00 €
Gaig cannelloni with black truffle cream	24,00 €

From the sea

Baby squid with seasonal mushrooms and confit onion	33,00 €
Kokotxas and beans in green sauce	44,00 €
Oven roasted monkfish with potatoes, Iberian ham and baby garlic	38,00 €
Grilled tuna with baby gem lettuce and endive	39,00 €
Grilled sea bass with aubergine textures	47,00 €
Line-caught hake in Donostiarra-style	37,00 €
Seafood paella rice with shrimp, cuttlefish and baby squid	35,00 €
Local lobster and cuttlefish rice	65,00 € p.p.

Meats

Steak tartare with soufflé potatoes, mustard cream and smoked butter	34,00 €
Bone marrow with steak tartare and soufflé potatoes	36,00 €
Grilled duck magret with caramelised pear chutney	33,00 €
Grilled aged beef fillet with parmentier and soufflé potatoes	39,00 €
Glazed veal sweetbreads with mustard parmentier	34,00 €
Crispy suckling pig with strawberry and onion salad	35,00 €
Whole roasted pigeon with its parfait	39,00 €
Pigeon and porcini rice “Gaig Recipe 1869”	38,00 €

Traditional Menu

(For the whole table only) 85,00 €

“Today’s little tapa”

Bluefin tuna tartare and pickles
Gaig cannelloni with truffle cream
Net-caught baby squid with seasonal mushrooms and confit onion
Line-caught hake with baby garlic and potatoes
Crispy suckling pig with strawberry and onion salad

Our crema catalana

Grand Feast Menu

(For the whole table only) 120,00 €

“Today’s little tapa”

Marennes oyster au naturel
Homemade duck foie-gras terrine and brioche
Sea bass tartare with Imperial Oscietra caviar
Gaig cannelloni with truffle cream
Baked monkfish with potatoes, Iberian ham and garlic sofrito
½ Roasted pigeon with its parfait

Our crema catalana
72% chocolate mousse with fleur de sel and olive oil caviar

Guests with allergies or intolerances are kindly asked to consult our staff so that we can provide the appropriate information.

Bread, oil and appetisers service
(If you do not wish to have them served, please let us know) 5,00€

VAT included