



FISH AND SEAFOOD GASTRONOMY DAYS OF LLORET DE MAR

From 1 to 31 October 2017

15TH CUINA DEL PEIX DE L'ART GASTRONOMY DAYS

LA TIRADA A L'ART

In the fishing trade, tirada a l'art is a system that consists of casting nets from small rowing boats positioned just a few metres from the shore and, after waiting for a certain time, dragging them onto the beach by hand from the shore. In some periods of history, it was one of the few ways of making ends meet. And one of the places most strongly associated with this technique is Lloret de Mar, specifically Canyelles and Lloret beaches.

In Lloret, the technique has had strong social and charitable connotations since time immemorial. It helped hundreds of families to subsist for hundreds of years. Tirada a l'art is one of the most prominent symbols of the Lloret of yesteryear, when almost everybody was poor. Anybody could take part in the activity, men and women alike. Nobody was asked who they were or where they came from. If any fish was caught, it was shared out equally between the old and young, between men and women. There was always the hope of a good catch and earning a few pennies. It was also a demonstration of solidarity. On no other Catalan beach did this technique take hold as strongly as in Lloret, where at one point there were seven operations running at the same time.

The nets were dragged onto the beach for the last time in the early 1970s. Some fishermen who lived through this final period nostalgically reminisce about a maritime world that has almost completely disappeared, regaling us with stories about their experiences with this rudimentary, curious, laborious yet ultimately satisfactory activity.

As we recall and celebrate this traditional technique, we'd like to invite you to come and taste the wide variety of high-quality fish and seafood menus available in the best hotels and restaurants of Lloret de Mar.

RESTAURANT BARCA D'OR • RIGAT PARK HOTEL

Avinguda d'Amèrica, 1 (Fenals) - Tel.: 972 36 52 00

- Welcome appetiser (light snack)
- Cream of avocado soup with lobster and gin and tonic pearls
- Ravioli of txangurro (Basque crab cake), sea urchin roe and creamy wild mushrooms
- Local monkfish casserole, fisherman's style
- Crema catalana mousse with red fruits
- Selection of petit fours
- Bread, mineral water, Espelt Chardonnay DO Empordà white wine, coffee or infusion

€80 INCLUDING VAT (from 1 to 14 October)

RESTAURANT CAN BOLET

Carrer de Sant Mateu, 12 - Tel.: 972 37 12 37

- House appetiser
- Seafood cannelloni with Béchamel sauce of prawns and sea urchins
- Fish suquet (stew)
- Passion fruit sorbet with raspberry sauce and cream
- Bread, mineral water, Espelt Vaillet DO Empordà white wine and coffee

€36.50 INCLUDING VAT

RESTAURANT EL CALAMAR DAURAT

Avinguda de Frederic Mistral, 14 - Tel.: 972 90 66 61

- Welcome glass of cava
- Fish croquettes with home-made romesco (roasted red pepper and nut sauce)
- Octopus skewer au gratin with herbs
- Locally caught fish served on a slate with garnish
- Choice of home-made desserts
- Tomato-rubbed bread, mineral water, Espelt Vaillet DO Rueda white wine, coffee and digestif

€27 INCLUDING VAT

RESTAURANT EL PORT DE LA CALA

In the port of Cala Canyelles - Tel.: 664 474 673

- Escalivada (char-grilled red peppers, aubergines and onions)
- Local cured sausages
- Anchovies from L'Escala
- Catalan bean salad
- Skewer of grilled sardines
- Honey and curds with walnuts
- Bread, mineral water, Espelt Chardonnay DO Empordà white wine and coffee

€25 INCLUDING VAT (from 20 to 31 October, only midday)

RESTAURANT EL RACÓ DE FENALS

Carrer del Pla de Fenals, 3 (Fenals) - Tel.: 972 36 94 39

- Welcome glass of cava and house appetiser
- Warm salad of Norway lobsters with cuttlefish noodles, artichoke shavings and reduction of balsamic vinegar
- Duck roll stuffed with grilled natural foie gras, caramelised apple and port sauce
- Monkfish medallion with seasonal wild mushrooms and clams
- Kir Royal, light white chocolate and cava mousse with creamy blackberry interior
- Petit fours
- Bread, mineral water, Espelt Chardonnay DO Empordà white wine, coffee and digestif

€44.50 INCLUDING VAT

RESTAURANT EL ROSSELL

Avinguda del Pla del Rossell, 1 (Serra Brava) - Tel.: 972 36 95 11

- Welcome glass of cava and house appetiser: marinated salmon with mini toasts and cod carpaccio
- Locally caught small fish
- Lemon sorbet
- Seafood platter: half lobster, two prawns, two Norway lobsters, one large scallop, one standard scallop, razor clams, mussels and clams
- Chocolate fondant
- Bread, mineral water, Espelt Vaillet DO Empordà white wine or Espelt Sauló DO Empordà red wine, coffee and digestif

€49 INCLUDING VAT

ROSTISSERIA EL TINGLADO D'EN MANEL

Carrer de Joan Baptista Lambert, 33 - Tel.: 670 731 722

- Indiano dish: mashed whitebait
- Choice of main courses: spider crab with snails; mini casseroles of lobster
- Pears in wine
- Espelt Vaillet DO Empordà white wine

€28.50 INCLUDING VAT (at least 2 people, to take away and always ordered one day in advance)

RESTAURANT EL TRULL

Cala de Canyelles, s/n - Tel.: 972 36 49 28

- Catalan flatbread with pickled sardines and sautéed saffron milk caps
- Lobster bisque with medallions and crunchy coral
- Little dish of local fish caught the traditional way (tirada de l'art), sea cucumbers, beans and seasonal wild mushrooms
- Lemon half-circle with heart of figs and honey and lime jelly
- Bread, mineral water and Espelt Mareny DO Empordà white wine, coffee and infusions

€58.50 INCLUDING VAT

RESTAURANT FENALS INTERNACIONAL

Carrer de Domènec Carles, s/n (Fenals) - Tel.: 972 36 69 23

- Welcome glass of cava
- Stuffed local sea urchin
- Timbale of char-grilled vegetables with our own special marinated salmon
- Cim i tomba (stew) of streaked gurnard from the Lloret coast
- Carpaccio of seasonal black figs
- Bread, mineral water, Espelt Chardonnay DO Empordà white wine, coffee and digestif

€32 INCLUDING VAT

RESTAURANT FREU – GRAN HOTEL MONTERREY

Avinguda de la Vila de Tossa, 27 - Tel.: 972 36 93 26

- Dressed olives, pickled mussels and traditional fish pâté
- Catalan flat bread with bonito tartare
- Rock fish, king prawn and fennel soup
- Jig-caught squid with pork jowl and pumpkin
- Monkfish with char-grilled vegetables and romesco (roasted red pepper and nut sauce)
- «Sweet autumn» in the county of Selva
- Bread, mineral water, Espelt Vaillet DO Empordà white wine or Espelt Vidiví DO Empordà red wine

€38 INCLUDING VAT

RESTAURANT IL BRIGANTINO

Passeig Camprodon i Arrieta, 21 - Tel.: 972 37 12 28

- Tuna carpaccio with creamed pepper
- Paccheri with sea food and courgette
- Crunchy streaky bacon with red prawns from Blanes and beetroot leaf
- Semifreddo of cheesecake and red fruits
- Bread, mineral water, Espelt Chardonnay DO Empordà white wine or Espelt Vidiví DO Empordà red wine

€38 INCLUDING VAT

RESTAURANT L'ARROSSERIA DE FENALS

Carrer de les Antilles, 5 (Fenals) - Tel.: 972 36 12 64

- Welcome glass of Capdevila Pujol brut nature cava
- Gorgonzola lollipops with fried corn and anchovy sauce
- Blinis stuffed with deer carpaccio with Parmesan cheese and capers
- Pineapple tube stuffed with seafood with coriander and passion fruit
- Rock gurnard suquet (stew) with Norway lobsters from Blanes
- Fig tarte Tatin with goat's cheese ice cream
- Bread, mineral water, Espelt Mareny DO Empordà white wine or Espelt Lledoner DO Empordà rosé wine

€39.50 INCLUDING VAT

RESTAURANT LA LONJA

Carrer de Sant Cristòfol, 2 - Tel.: 972 36 74 99

- Welcome glass of cava
- Avocado cocktail with prawns and marinated salmon
- Monkfish and hake suquet (stew) with cuttlefish and prawns
- Dessert of your choice from menu
- Bread, mineral water and Espelt Vaillet DO Empordà white wine

€35 INCLUDING VAT

RESTAURANT MARSOL – HOTEL MARSOL

Passeig de Jacint Verdaguer, 7 - Tel.: 972 36 57 54

- Welcome glass of cava and chef's appetiser
- Tuna tataki marinated in citrus fruits, with wild asparagus and sautéed saffron milk caps
- Medallions of baked black monkfish with Chardonnay emulsion, capers and Golden Delicious apple
- Strawberry cocktail over candy floss ice cream and crema catalana liqueur.
- Bread, mineral water, Espelt Vaillet DO Empordà white wine or Espelt Vidiví DO Empordà red wine

€33 INCLUDING VAT

RESTAURANT MAS ROMEU

Avinguda de Mas Romeu, 2 - Tel.: 972 36 79 63

- House appetiser with glass of cava
- Fried sand eels, rock mussels and garlic prawn
- Rock fish bouillabaisse
- Jig-caught squid with fresh pasta noodles and squid ink
- Loin of pink monkfish tail in sheath of dry romesco (roasted red pepper and nut sauce)
- White chocolate soup with little citrus chunks
- Tarte Tatin, liquorice ice cream and custard
- Bread, mineral water, Espelt Vaillet DO Empordà white wine or Espelt Vidiví DO Empordà red wine

€47.50 INCLUDING VAT (closed for holidays from 9 to 27 October)

MASIA RESTAURANT CAN SABATA

Camí de l'Àngel, 6 - Tel.: 972 36 33 90

- Welcome glass of cava and appetiser
- Mi-cuit foie gras with wild mushroom crust and quince cream
- Char-grilled octopus with ponzu sauce and potatoes dressed with Spanish smoked paprika
- Rock fish noodle casserole
- Hibiscus soup with sponge cake, citrus ice cream and almonds
- Bread, mineral water and Espelt Vaillet DO Empordà white wine

€38.50 INCLUDING VAT

RESTAURANT MIRAMAR LOUNGE - HOTEL MIRAMAR

Passeig de Jacint Verdaguer, 6 - Tel.: 972 37 44 59

- Appetiser: sea nettle in breadcrumbs, octopus bao with tzatziki sauce and Galician oyster, cava sphere and a hint of bergamot
- Tartare of sea bass and red prawns with seaweed bread
- Creamy rice of plankton and sea cucumbers
- Textured red fruit and white chocolate soup
- Bread, mineral water and Espelt Chardonnay DO Empordà white wine

€48 INCLUDING VAT

HOTEL SANTA MARTA

Platja de Santa Cristina, s/n - Tel.: 972 36 49 04

- Glass of cava
- Carpaccio of prawns from Blanes with citrus vinaigrette
- Rock mussels in DO Empordà white wine
- Grilled scorpion fish fillets on a bed of saffron milk caps and tobiko
- Extract of spider crab with squid noodles
- Cim i tomba (stew) of locally caught fish with cuttlefish aioli
- Pineapple puff pastry tart with caramelised ginger and coconut ice cream
- Petit fours
- Bread, mineral water, Espelt Quinze Roures DO Empordà white wine or Vidiví DO Empordà red wine

€59 INCLUDING VAT

RESTAURANT SYBIUS CALA CANYELLES

Platja de Canyelles, 2 - Tel.: 972 37 12 01

- Welcome glass of cava with montadito of Iberian ham
- Red prawn carpaccio
- Cream of scarlet shrimp soup
- Ceviche of locally caught sea bass
- Supreme of meagre with sea urchin mousseline
- Pineapple and mango ravioli with custard and fruits of the forest ice cream
- Bread, mineral water, Espelt Chardonnay DO Empordà white wine and coffee

€48 INCLUDING VAT

RESTAURANT XALOC

Carrer de Ramon Casas, 2 (Fenals) - Tel.: 972 36 80 03

- Welcome glass of cava and house appetiser: marinated salmon with mini toasts
- Choice of starters: pineapple cocktail with prawns in Martini sauce; or Red tuna tartare with salad and guacamole
- Choice of main courses: fish and seafood suquet (stew) with finely chopped almond; or sarsuela (stew) of fish, shellfish and prawns
- Choice of home-made desserts: tiramisu or cheesecake
- Bread, mineral water, Espelt Chardonnay DO Empordà white wine and coffee

€32 INCLUDING VAT

SPECIAL OFFER:

Present your Cuina del Peix de l'Art bill to obtain the following:

- One free admission to Santa Clotilde Gardens
- One free admission and drink at the Gran Casino Costa Brava
- Two hours of free parking in the municipal car parks of Lloret de Mar