



Ready to begin a journey through the history of Macarrilla?

Since 1966, in the heart of the port, at 14 Barques Street in Cambrils, Macarrilla has preserved the living essence of three generations who made the sea their refuge, their inspiration, and their truth. Here, every dish is memory, fire, and salt.

It all began with my grandparents: my grandfather, who would go out fishing at night on his boat, guided by the moon, to offer the next day whatever the Mediterranean had gifted him. His cooking was simple, honest, and pure—a seafaring song born of hard work and love for real, honest ingredients.

My father took that legacy and carried it further: he fused the family tradition with the strength and character of Basque cuisine, and with the elegance of French touches, shaping a new way of understanding heritage without betraying it.

Today, it is my turn to continue writing this story. My cooking is a true reflection of who I am—of how I see, feel, and understand life. It is the result of my travels, my wounds, my learning, and my emotions. A living cuisine that breathes freedom and risk, yet never forgets where it comes from: those seafaring roots that beat in every dish, every glance, every flavor.



TASTING MENU

A journey through the life of our chef: travels, moments, and lived experiences.

MOMENTS 1

The Chef's Teenage Hangover

Arrogant oyster, boiled langoustine with sauces, and reheated noodles with aioli

MOMENTS 2

Família i Llegat

Sea urchin with langoustine, red prawn, and lobster bisque cream

MOMENTS 3

It's Never Too Late to Study

Roman garum and rail clams with vinegar

MOMENTS 4

Wrath and Envy

Octopus, pork jowl, eel, celery, Jerusalem artichoke, and flame-grilled eggplant

EXPERIENCES 1

Student of Great Masters

Scorpionfish cake, leek in reduction, and tripe croquette

EXPERIENCES 2

Viatges a l'Àsia

Bangkok clams, Jaipur meagre, Tokyo salmon

EXPERIENCES 3

Turkey · Istanbul

Aged old-cow tenderloin inspired by the Turkish months

EXPERIENCES 4

A Dream Fulfilled

Sea anemones, langoustine, and caviar

SWEET AFTER-MEAL

Honey and fresh curd cheesecake-style

80% Peruvian chocolate mousse, olive oil, and salt

CITRUS AFTER-MEAL

Mango ice cream with chili and seaweed

Passion fruit and lime

Travel-inspired petit fours

MENU PRICE

95,00 €/PERS.

WE ALSO OFFER THE OPTION OF:

2 MOMENTS + 2 EXPERIENCES + ALL DESSERTS

70,00 €/PERS.

Menu served for the entire table.
VAT included. Drinks not included.