



### 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.



# ORIGIN MENU

## APPETIZERS

Grandfather Macarrilla's boat  
*Small appetizer to awaken the palate*

## FIRST COURSES TO CHOOSE

Scorpionfish croquette with its fried skeleton  
Octopus with Iberian pork jowl, flame-grilled eggplant and Jerusalem artichoke  
Fried artichokes with foie gras  
Mussels since 1966  
Brioche with aged beef tartare and truffled caviar  
Lobster bisque, classic family recipe  
Cambrils white prawn carpaccio  
Razor clams Tom Kha Kai (6 pcs.)  
Clams with beurre blanc and caviar (6 pcs.) (+6.00 €)  
Sea urchin and red prawn (+6.00 €)

## MAIN COURSES TO CHOOSE

Creamy rice with beach langoustines  
Black rice with peeled langoustines  
Iberian pork cheek rice  
"Rossos" noodles of the day  
Sea urchin and red prawn rice (+10.00 €)  
Grandma Montserrat's cannelloni  
Braised Iberian pork cheek  
Monkfish with orange and langoustines  
Meagre with browned butter and fried capers  
Three-pepper entrecôte (+8.00 €)  
Grilled turbot with garlic refrito (+10.00 €)

## DESSERT TO CHOOSE

Honey and fresh curd cheesecake-style  
80% Peruvian chocolate mousse with olive oil and salt  
Mango ice cream with seaweed cream

## MENU PRICE

**45,00 €/PERS**

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