



The history of Can Larry is born from the passion for gastronomy and good living of its founder, Josep Martí Palau, Jepo to those who knew him, and from his great creativity and craft as an antique dealer.

He wanted to make clear his taste for fresh, lively, transparent cuisine cooked without artifice, with the motto:

“from the sea to the table and from the earth to the plate”

With this premise, his children continue the craft, honoring the production processes that recall the aromas and tastes of our grandmothers and ancestors.

Can Larry, a name given with irony by its founder, evolved naturally into Agalma, to continue enjoying cuisine made with care, care and respect for the native produce of the land.

Agalma is not love, it is not desire, it is the consequence of the union of both, a glow of constant and creative energy that is projected into each dish we prepare.

May this experience invite you to remember the taste and aromas that not only nourish the body, but also heal the soul.

We change the name, but not the essence.

Cheers and enjoy.



STARTERS

Salad of selected lettuces with seasonal tomatoes, spring onion and selection of organic extra virgin oils Tribana de Peralada	16,50 €
Roses anchovies with glass bread, tomatoes and selection of organic extra virgin oils Tribana de Peralada	19,50 €
Sautéed crayfish with garlic and Empordà garnacha	22,50 €
Large red shrimp from Roses	9,50 €/u
Espardenyes from Cap de Creus with mushrooms and chickpeas	38,50 €
Cooked and gratinated cannelloni with béchamel and foie	17,50 €
100% Iberian ham accompanied by glass bread	22,00 €

RICE

Our specialty

minimum two people · price per portion

Larry rice with duck breast and foie	30,00 €
Rice with broth and crayfish	26,00 €
Black rice with red shrimp from Roses	27,00 €
Rice with turbot and sautéed garlic	28,00 €
Rice with espardenyes from Cap de Creus and negat allioli	35,00 €
Rice with black sausage and seasonal mushrooms	24,00 €

OF OUR SEA

Large squid in a brutesca sauce	29,00 €
Baked turbot with shrimp and crayfish	29,50 €
Grilled rock octopus with baked potatoes and fried eggs	22,50 €
Grilled local lobster with Pedro Ximènez reduction and caramelized onions	56,50 €
Baked wild fish with onions, potatoes and tomatoes	s/m

CASSEROLE COOKING

Girona beef with mushrooms	21,00 €
Pig's trotters with their juices and our picada	19,00 €
Homemade meatballs with crayfish and squid	22,50 €
Stewed oxtail in grandma's style	29,00 €

OUR MEAT

Beef fillet with duck liver	34,00 €
Girona blonde beef T-bone (500 gr) <i>portion of fillet and entrecote with the bone</i>	42,00 €
Olot beef steak (1 kg), aged for thirty days and finished on the stone	80,00 €
XL Duroc sausage from Almacelles with escalivada	22,00 €

HOMEMADE DESSERTS

Grilled <i>xuixo</i> from Girona with pistachio ice cream	11,00€
Cheesecake with fig reduction	12,00€
Xixona nougat ice cream with carquinyolis and ratafia from Empordà	9,50€
Selection of artisanal ice creams (two scoops)	8,00€

*Mandarin and mint - Lemon - Strawberry - Dark chocolate
Ratafia - Pistachio - Jijona nougat - Bourbon vanilla - Mango*

OFF-MENU

Ask our staff for seasonal suggestions, made with fresh, market-fresh produce.

Consult our room staff if you suffer from allergies or food intolerances.