

TO SHARE

COQUILLE

Our fresh mussels:	9.00
Grilled / steamed / Citric flavour / Pernord flavour	
Variagated scallops with fried onions, green pepper and garlic and oil gratin	12.50
Fresh clams:	12.50
fisherman style / with chopped garlic and parsley / White wine sauce / garlic shoots	
Shelled prawns with garlic	13.00

JAMBON IBÉRIQUE

Iberic cured ham on a crispy bread	12.90
--	-------

FRIED

Deep fried squid with chilli sauce	9.50
Spanish Stew croquettes with “romesco sauce”	9.50
Spicy potatoes.	4.50

LET’S GO TO THE MALL

Green salad	7.50
Smoked salmon salad.	11.50
Goat cheese salad	8.00
Carpaccio of veal with foie.	10.00

RICE

(MINIMUM 2 PERSONS)

Seafood paella.	17.00
Mixed paella (shelled).	16.50
Black rice fisherman style	17.00
Surf and turf rice.	17.50
Rice with rabbit, sausages and wild mushrooms	17.00
Vegetables rice	15.50
Squid and crab rice.	25.50
Broth rice with lobster	30.00
Noodles with small octopus and cuttlefish.	15.50
Black noodles with clams	15.50

IF YOU DO NOT LIKE RICE

FROM THE FARM

Veal sirloin 300 grs, with rat potatoes and pickeld peppers	15.50
Free-range chicken with homemade french fries	11.50
Glazed pork ribs	12.50

FISH MARKET

Hake supreme with glazed vegetables	16.00
Sea bram or bass: baked with sliced potatoes	18.50
Squid with potato parmentier, dried tomato and ponzú sauce.	17.50
Grilled octopus with smashed potato and vegetables chips	19.50

CHILDREN’S MENU 11,50€

1 MAIN DISH, 1 DESSERT AND 1 DRINK:

Croquettes with french fries
Macaroni Bolognese
Chicken escalope with french fries
Catalan sausage with french fries or beans
Ice cream / yogurt / flan

DESSERTS

Chocolate coulant cake with mango sorbert	6.90
Brownie with white chocolate	6.90
Cheese cake	5.90
Crepe with mascarpone cheese and red fruits	5.90
Whisky sour	8.00
Pastis Sacher	5.90
Carrot Cake.	5.90
Assortment of ice cream	5.00