

STARTERS

COLD

“Gazpacho” old school with medley of vegetables and tomato ice cream	9.50
Crudités salad with mustard vinaigrette	8.50
Japan style tuna tartar: soy, sesame oil, Toasted sesame and a touch of chili	15.50
Smoked salmon salad, green asparagus, dried tomatoes, black sesame and perrins vinaigrette	11.50
Mató (curd cheese) salad with red berries	9.50

HOT

Cream/soup of the day	8.50
Tagliatelle pasta with dried tomatos, chives, caramelized onion and soy	9.50
Italian seafood spaghetti	11.90
Cannelloni “Grandmother style” with truffled bechamel	10.50

MAIN DISHES

FROM THE SEA

Hake supreme with glazed vegetables	16.00
Grilled squid with parmentier, tomato petals and ponzu sauce	17.00
Oven backed seabass or seabram “traditional style”	18.50
Glazed cod with chickpeas puree and grilled honey “allioli” (garlic sauce)	20.90
Grilled octopus with violet potato puree and vegetables chips	19.50
Medium size grilled prawns from blanes with prawn coulis	m/p
Wild fish of the day with vegetables and beet serum	m/p
Lobster stew	45.00

FROM THE LAND

Grilled veal sirloin with cube of baked potato and oporto sauce	23.90
Texas-style pork ribs	12.50
T-bone steak with rat baked potatoes and pickled peppers	24.50
Free-range chicken & home made french fries	11.50
180//200 grs hamburger with onion jam, goat’s cheese and juice of meat	15.00
Shoulder of lamb cooked at low temperature with pine nuts sauce	18.50

RICE DISHES (MINIMUM 2 PERSONS)

Seafood paella	17.90
Mixed paella (shelled)	16.50
Squid and crab rice	25.50
Noodles with small octopus & cuttlefish (fideua)	15.50
Black rice fishermans style	17.00
Broth rice with lobster	30.00

All rices are prepared with rice from Pals (Girona).
100 % 100 ecological and artisanal rice.

TO SHARE

Iberic cured ham on crispy coca bread with tomato	18.00
Mediterranean anchovies on crispy coca bread with tomato	15.50
Crispy coca bread with tomato	3.00
Marinated herbed salmon with olive mash, sour cream and seedings	9.50
Shelled prawns with garlic	13.00
Fresh mussels: fisherman’s style /citrics or smoked	12.00
Deep-fried squid panko style with chili sauce	12.00
Homemade croquettes with romesco sauce (6 u.)	9.50
Battered prawns with fried corn nuts and parmesan cheese (4 u.)	10.00

PAELLA MENU 29,50€

(LUNCH ONLY 13.00 TO 15.30 / MINIMUM 2 PERSONS)

Crudités salad and mussels
Seafood paella
Mixed paella (shelled)
Black rice with small cuttlefish
Squid and crab rice (supplement 5 €)
Broth rice with lobster (supplement 10 €)
Dessert of the day
Bread, wine (espelt, blanc pescador or cresta rosa) water, included

CHILDRENS 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

FOR DESSERT

Pineapple ravioli with “Ratafia (liquor)” ice cream	6.00
Crème brûlé custard and fruits puff pastry	7.00
Chocolate coulant cake with mango sorbet and cherry coulis	6.90
Brownie with white chocolate	6.90
“Whisky sour”	8.00
Salad of fruits and vegetables	6.00
Yogurt foam with mango coulis and chocolate chips	6.50
Mascarpone and red fruits crepe	5.90
Assortment of ice cream	