

FOR A START

Cantabrian anchovies with tomato bread 23€

Iberian ham "Joselito" with tomato bread 30€

Iberian ham croquets, pancetta and truffle mayonnaise 21€

Scampi in tempura with soy mayonnaise 33€

Andalusian-style squid with tartara sauce 26€

Steamed mussels 18€

Fried octopus, parmentier and chili garlic 29€

Crocker fish ceviche, blood orange, and hibiscus flower 27€

Red tuna tartar from Barbate, soy sauce and sesame 33€

Red tuna belly Carpaccio 35€

Steak tartar with egg yolk, pickled radish and capers 30€

SALADS AND VEGETABLES

● Andalusian "Gazpacho" with virgin olive oil 17€

Caesar lettuce hearts with chicken, bacon and Parmesan cheese 22€

● Arugula salad, Parmesan, pine-nuts and balsamic vinaigrette 22€

● Tomato, tuna « tarantelo » and onion with a sherry vinaigrette 27€

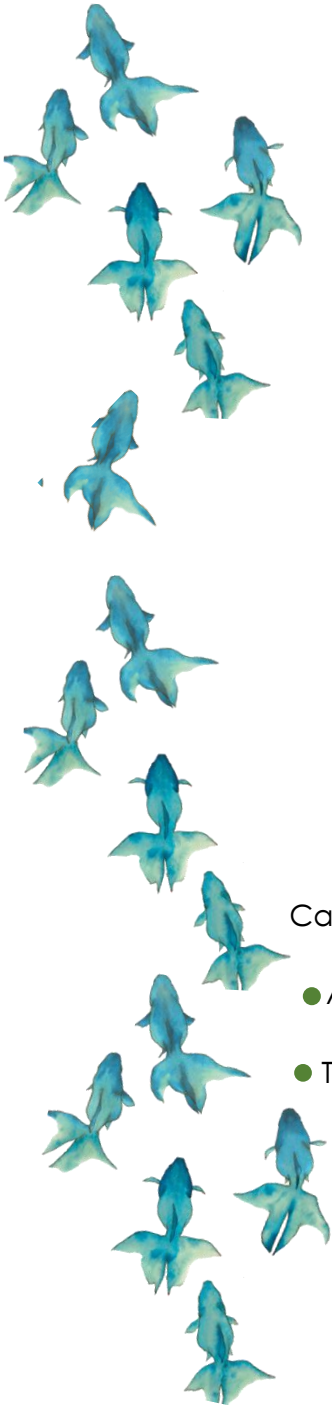
● Burrata with crystal peppers and smoked sardine 22€

Shrimp salad, avocado and ginger-orange vinaigrette 27€

Bread service: 3€ /person

*In case of allergy or intolerance, please contact our staff.
We have the composition of our dishes at your disposal.*

● Vegetarian plates
VAT include



RICE AND PASTA

Paella parellada 29€
min. 2 person (price/pers.)

Black rice with cuttlefishes and octopus 29€
min. 2 person (price/pers.)

Fideuà with cuttlefishes, prawns and saffron 29€
min. 2 person (price/pers.)

Whole Lobster served over creamy rice 85€
every 2 person

Spaghetti freschi, red curry and prawns 26€

Rigatoni marinara with prawns and mussels 26€

FISH

Turbot, leek, ceps mushrooms and citrus sauce 36€

Grilled squid with citrus and japanese mayonnaise 28€

Monk fish medallions "a la romana", allioli with piquillos and tapenade 33€

Sea bass <"a la sal" or baked> 80€ (the piece)

Grilled Palamós prawns 55€

Braised lobster, eryngii and light chili oil 60€



Bread service: 3€ /person

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● *Vegetarian plates*
VAT include



MEAT

Beef tataki, creamy potato and smoked mushrooms 30€

Girona beef tenderloin with tarragon butter 38€

Duck magret "5 Aglans", red fruits and pekin mayonnaise 28€

Free-range chicken thigh with confit potatoes 23€

FOR KIDS

Spaghetti freschi 18€

· Bolognese · Napolitana · Pesto · Natural

· Chicken schnitzel · Grilled chicken breast · Sausage

· Hamburger (without bread)

<<with french fries>> 18€


Bread service: 3€ /person

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● Vegetarian plates

VAT include



DESSERTS

Ice creams or Sorbets (2 scoops) 10€

· *Chocolate · Vanilla · Strawberry · Lime-yogurt · Citrus-vegetables*
· *Raspberry · Yuzu-citronela · Tangerine*

Grilled pineapple, mint and keffir-lime ice cream 15€

Caramelized puff pastry with "Recuit de drap" and toffee 15€

Chocolate coulant with citrus and vegetable sorbet 15€

Assorted fruit dice 15€

SWEET WINES BY THE GLASS

Jerez, "Nectar Pedro Ximenez" – Gonzalez Byass 8€

Penedès, Dolç "Vittios Merlot" – Torelló 8€

Madeira, Boal 10 años – Vinhos Barbeito 12€

Porto, Tawny 10 años – Ramos Pinto 12€

Porto, Late Bottled Vintage 2016 – Quinta Do Noval 12€

Navarra, Vendimia Tardía "Collection 125" 2014 – Chivite 15€



Servicio de pan: 3€/ pers.

*En caso de intolerancia o alergia, por favor contacte con nuestro personal.
Tenemos la composición de nuestros platos a su disposición.*

● *Platos Vegetarianos*

IVA incluido