

VERMUTERIA

NOS RECOMMANDATIONS

OUR RECOMMENDATIONS

COMBO 1 Chips, olives, coques et moules | **15**

Chips, olives, cockles and mussels

COMBO 2 Chips, olives, coques, moules et **17**

anchois dans le vinaigre | *Chips, olives, cockles, mussels and anchovies in vinegar*

COMBO 3 Chips, olives, coques, moules et **18**

anchois | *Chips, olives, cockles, mussels and anchovies*

COMBINER AVEC...

COMBINE IT WITH...

VERMOUTH 6

APEROL SPRITZ 11

MARTINI | CAMPARI | 6

YZAGUIRRE

½ L SANGRIA | TISANA 14

1L SANGRIA | TISANA 22

GLASS SANGRIA | TISANA 7



À VOTRE GOÛT

AS YOU LIKE IT

CHIPS (50G) | CHIPS (50G)

COQUILLES NATURELLES | NATURAL COCKLES

PALOURDES NATURELLES | NATURAL CLAMS

OLIVES FARCIES D'ANCHOIS | STUFFED OLIVES WITH ANCHOVIES

ANCHOIS DE L'ESCALA | ANCHOVIES FROM L'ESCALA

ANCHOIS DANS LE VINAIGRE | ANCHOVIES IN VINEGAR

MOULES EN MARINADE AVEC CHIPS | MUSSELS IN PICKLED SAUCE WITH CHIPS

SAUCE WITH CHIPS COUTEAUX DE L'ÎLE DE SALVORA | RAZOR CLAMS FROM SAVORA ISLAND

Tapa *Boîte*
Tapa *Can*

- 3

7 11

- 10

3 -

9 16

8 14

- 15

- 16

COLD TAPAS

"ENSALADILLA" with tuna belly and "piquillo" peppers	12
"PICAÑA" CARPACCIO with red wine reduction, mustard sauce and parmesan	12
WHITE ASPARAGUS TIPS with smoked salmon and truffle mayonnaise	20
CESAR SALAD with fried chicken breast	15
SEASONAL TOMATO with cod "esqueixada" and confitted peaches and vanilla, basil oil and Kalamata olives	15
POKE BOWL with wild rice, marinated salmon, sour apple, avocado, tobiko roe and wasabi	16
<i>*Vegan option with tofu</i>	
TUNA SAAM with avocado, wakame seaweed, yogurt sauce and mint	12
CAPRESE SALAD with pine nuts and "carasatu" bread	18
COCA DE "ESCALIVADA" with anchovies, Kalamata olives and creamy cheese	20
IBERIAN HAM hand-cut	28
GRILLED PEPPERS with bonito from the north, vinaigrette de fruits secs et parmesan	18
WATERMELON AND CHERRY "GAZPACHO" with caprese, dried fruits and "soasado" tuna	14
SEA BASS CEVICHE with rocoto tiger milk	22

CLASSICS

PRAWNS sautéed with garlic	20
"DEL PADRÓN" PEPPERS	6,5
OUR "BRAVAS"	10
IBERIAN HAM and CHICKEN homemade CROQUETTES 4u	10
PRAWN homemade CROQUETTES 4u	12
VEGETARIAN BURGUER with guacamole, arugula, confitted onion and tomato	14
Homemade BURGUER BULL with french fries	16
Four cheese RIGATONI	14

KIDS MENU

CHICKEN FINGERS	8
BOLOGNESE PASTA	8
BURGUER with french fries	10
HAM AND CHEESE PIZZA	12



HOT TAPAS

BAKED OCTOPUS with potatoes and "anticuchero" mayonnaise	15
"NACHOS" with minced meat, tomato, jalapeños, melt cheese and guacamole	10
Andalusian style CALAMARI with lime mayonnaise and ginger	14
BAKED AUBERGINE with "romesco", green asparagus and goat cheese	14
SEA FOOD PACKET fried	16
CHICKE with "criolla" sauce and potatoes	18
Sautéed <i>Girona</i> VEAL DICE CUBES with mushrooms and soya "mirin" sauce	18
BAKED COD with sautéed asparagus and cherry tomatoes	19
PRAWN BROCHETTE with "romesco" sauce	22

SWEET MOMENT

HÄAGEN-DAZS ICE CREAM	6
CHOCOLATE COULANT with cream ice cream	8
FRUIT SALAD	8
NATURAL PINEAPPLE with lime and honey	8
LEMON PIE	8



Park Hotel

San Jorge

COSTA BRAVA ★★★★★

Un mar de petits plaers