

Starters

Croquettes of squid stew and its ink 4 units	12 €
Escarole salad with marinated cod, olive juice and “xatonada” sauce.	18 €
Artichokes confit, Majorcan sobrasada and gratin with manchego cheese	18 €
Cannelloni of braised oxtail with amontillado and ceps	22 €
Grilled Palamós prawns	45 €
1/2 Portion of Palamós prawns	25 €
Eel Kabayaki with aubergine and foie gras	25€

Molluscs

Mussels with Thai curry	18 €
Grilled scallops with apple and foie vinaigrette	24 €
Razor clams with soy, mustard and ginger water vinaigrette	24 €

Marinated fresh fish

Scallop “Tiradito” with yellow chili tiger milk	18 €
Mediterranean red tuna marinated with spicy sesame, low-temperature egg and fried manioc	26 €
Mixed shrimp and sea bass ceviche with jalapeño tiger milk	26 €
Sea bass usuzukuri with romesco and furikake	22 €

To finish

Grilled wild fresh fish (*)	M/P
Grilled turbot fillet	28 €
“Mar y montaña” monkfish with Iberian jowl, shrimp tails and seasonal mushrooms	40 €
Rice with seasonal mushrooms, purple dye murex and butifarra del perol sausage	32 €
Garlic lobster with his fried eggs and pont neuf potatoes	65 €
Grilled beef sirloin from Girona with café Paris sauce	36 €
Grilled rack of lamb with Port wine sauce	38 €
Grilled aged sirloin steak (1kg)	50 €

Sides

(*) For dishes which include garnish

Roasted pumpkin
Pont Neuf potatoes
Roast peppers
Artichoke confit
Seasonal vegetables

Desserts

Bourbon vanilla ice cream cut	8 €
Grilled coconut and pineapple flan	8 €
Tiramisu	8 €
Green tea “torrija” with cream ice cream	8 €
Fruit salad with mandarin sorbet	8 €

