

STARTERS

Seasonal tomato with crushed Figueres onion “al cop de puny”, Kalamata olives and basil oil	12€
Traditional gazpacho with croutons and Iberian ham shavings	14€
Coca bread with tomato and anchovies from l’Escala	22€
Iberian ham with crispy coca bread	28€
Palamós prawn carpaccio with a touch of citrus and coral butter	40€
Palamós homemade prawn and monkfish croquettes	14€
Melon with Iberian ham	28€
Oak leaf salad with watermelon, tomato, anchovies and Kalamata olives	18€
Andalusian-style squid with citrus mayonnaise	15€

OUR GRILLED STARTERS

Creamy aubergine with fresh burrata and pine nuts	14€
Bouchot mussels	16€
Squids with garlic and parsley	16€
Palamós prawns (½ portion or portion)	35€ / 60€
Grilled vegetables with romesco sauce	12€

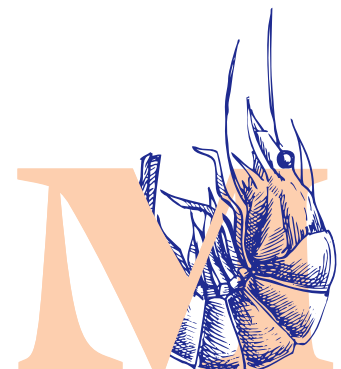
MAIN COURSES

Grilled!

Fish of the day	S/M
Monkfish with garlic and parsley	45€
Blue lobster (600-700g) with homemade fries, fried eggs with garlic and hot chilli	80€
Girona beef fillet with foie escalope and Ratafia reduction	36€
1 kg dry-aged rib steak (30-day aged)	90€
Iberian pluma pork with with Sour Apple Textures	28€
Slow-cooked lamb shoulder finished with charcoal	35€

HOMEMADE DESSERTS

Nougat ice cream with Ratafia liqueur and toasted almonds	10€
Chargrilled caramelized pineapple with coconut ice cream and passion fruit chocolate	10€
Dark chocolate cookie with chips, red berries and a touch of mint and citrus	10€
Homemade Santiago cake with mandarin ice cream and Amaretto jelly	10€
Chargrilled “xuixo” filled with hazelnut cream and yogurt ice cream	10€
Traditional “músic” dessert served with a shot of Muscat wine	10€



OUR RICE

Made with Pals rice

Seafood and fish paella (*)	25€
Vegetable paella	20€
Blue lobster soupy rice (*)	42€
"Del Senyoret" rice (*)	27€
Fideua with prawns and squid (*)	25€

(*) *minimum 2 people – price per person*

Side dishes

Tomato with olive oil and salt	5€
Oak leaf salad with Figueres onion	6€
Homemade fries	5€
Charcoal-baked potato	6€
Grilled corn on the cob	5€

RICE MENU

(minimum 2 people)

Starters to share

Coca bread with tomato and anchovies from l'Escala

Seasonal tomato with Figueres onion "al cop de puny", Kalamata olives and fresh basil

Palamós homemade prawn and monkfish croquettes

Andalusian-style potera squid with citrus mayonnaise

Main course (to choose)

Seafood and fish paella

or

Blue lobster soupy rice +20€ par personne

Desserts (to choose)

Nougat ice cream with Ratafia liqueur and toasted almonds

or

Chargrilled caramelized pineapple with coconut ice cream and passion fruit chocolate

Prix: 60€ par personne

Drinks not included

