

Starters to share

Smoked anchovies, roast peppers and payoyo cheese	17 €
Palamós prawn and crab croquettes 4 unidades	12 €
Spider crab cannelloni	22 €
Tomato tartare	19 €
Lettuce little gem with anchovies, goat cheese and Waldorf sauce	14 €

Marinated shellfish

N° 2 oysters (Marennes Oléron)	
· Au naturel	6 € / unit
· In coconut ceviche	7 € / unit
· With ponzu sauce and salmon roe	7 € / unit
Seared scallops with yellow chilli pepper and chalaca tiger milk sauce	4 € / unit

Marinated market-fresh fish

Tartare of Mediterranean red tuna	20 €
Assorted sashimi (tuna, salmon, white fish, mackerel) 16 pieces	30 €
Classic sea bass ceviche	20 €
Blue Fin red tuna tiradito	24 €

Mains

Tartare of beef sirloin from Girona	22 €
Palamós prawn and cuttlefish rice	28 €
Fried turbot	26 €
Grilled fresh fish of the day (*)	S/M
"Suquet" of fish	S/M
Grilled wagyu steak (*)	44 €
Grilled black Angus rib (*)	30 €
Roast Aranda suckling lamb (two people) (*)	40 €

Desserts

Pineapple Margarita	8 €
Red fruit cheesecake	8 €
French toast with nougat ice cream	8 €
Mascarpone crème brûlée	8 €
72% Chocolate	8 €

Sides

(*) For dishes which include garnish

Roast peppers
Pont Neuf potatoes
Gratin dauphinois
Grilled little gem lettuce
Seasonal vegetables

