

## Starters

Toasted seaweed bread with anchovy, roasted aubergines and almogrote gomero	18 €
Prawn croquettes. 4 units	12 €
Monkfish and langoustine cannelloni.	22 €
Grilled or griddled prawns from Palamós.	40 €
Fish and seafood cream with molluscs.	25 €
Seasonal salad with white tuna, a mustard vinaigrette and sour cream.	15 €
Langoustine tempura salad, arugula, soy mayonnaise, nori seaweed powder and tobiko.	22 €

## Molluscs

Variegated scallops au gratin	22 €
Razor shells with a Café de Paris sauce and Parmesan cheese	28 €
Thai mussels	15 €
Sea snails with mustard mayonnaise and Romesco sauce	28 €

## Marinated fresh fish

Tahitian-style marinated raw fish	16 €
Tuna, wakame and tobiko temaki crepizza	22 €
Marinated Nordic salmon, pickles with yoghurt, beetroot and dill powder	15 €
Peruvian-style bluefin tuna "tiradito" with yellow pepper tiger milk	24 €

## To finish

Aged beef tartare	28 €
Brothy fish and seafood rice dish	35 €
Bilbaína-style grilled monkfish tail	40 €
Grilled Black Angus rib (*)	30 €
Grilled aged Friesian sirloin steak (for two) (*)	50 €
Grilled fresh fish (depending on availability)	S/M
Cádiz-style fried wild turbot	28 €
Roasted suckling lamb from Aranda PGI (for two) (*)	50 €

## Desserts

Tiramisu	8 €
Pina colada	8 €
French toast with turrón-flavoured ice cream	8 €
72% chocolate	8 €
Red fruit cheesecake	8 €

## Sides

(\*) For dishes which include garnish

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

