

Starters

Duck magret carpaccio with arugula, caramelized walnuts, parmesan and tangy apple vinaigrette	16€
Coca bread with tomato and anchovies from l'Escala	16€
Hand-cut Iberian ham with coca bread from Folgueroles	28€
Palamós homemade prawn croquettes and monkfish (4 u)	12€
Palamós prawn tartare on grilled smoked toast	36€
Palamós prawns (1/2 portion or portion)	32€ / 55€
Cannelloni filled with lobster, monkfish and mushrooms	26€

Our rices

Made with Pals rice

(*) minimum 2 people - price per person

Seafood and fish paella (*)	25€
Blue lobster soupy rice (*)	42€

Main courses

Grilled!

Fish of the day	S/M
Blue lobster with homemade fries and free-range eggs	60€
1 kg ribeye steak 30-day with mushrooms and homemade fries	75€
Girona beef fillet with mushroom sauce	36€
Grilled Iberian pork feather with roasted sweet potato purée and shallots	28€

Homemade desserts

Grilled xuixo filled with cream, with ratafia reduction and vanilla ice cream	10€
Warm chocolate sablé with mandarin sorbet	10€
Our classic tarte Tatin with milk cream	8,5€
Taps de Cadaqués soaked in rum syrup with nougat ice cream	8,5€
Homemade dark chocolate truffles with cinnamon cream and crisp cookie tuile	8,5€



La **Mar**

RICE MENU

STARTERS

Coca bread with tomato and anchovies from l'Escala

Palamós prawn croquettes

Andalusian-style potera squid with citrus mayonnaise

MAIN COURSE

Seafood and fish paella

Blue lobster rice **+20€ per person**

DESSERTS

(to choose)

Xocolat sablé

Tarta Tatin

Fruit ceviche

45€

per person (minimum 2 people)

TVA included