

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€
Scorpionfish pâté with its sauce	22€
Confit artichokes with Iberian ham shavings and fried egg	18€
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!

Wild sea bass fillet baked in salt crust	32€
Grilled sole with caramelized lemon	48€
Grilled octopus with sweet potato purée and sautéed mushrooms	28€
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€
Rack of lamb with pear and wine sauce	38€

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€

