

Starters

Traditional gazpacho with iberian ham	14
Coca bread with tomatoes and anchovies from <i>l'Escala</i>	16
Hand-cut iberian ham with crispy coca from <i>Folgueroles</i>	28
Tomato salad with <i>Figueres</i> onion "al cop de puny"	12
<i>Girona</i> beef carpaccio with arugula, parmesan and mustard vinaigrette	20
Red tuna tartare with avocado cream and sea urchin emulsion	20
Red prawn croquettes (4 units)	12
Sautéed "sepionetes" with garlic and parsley	18
Grilled "de potera" squid	16
Bouchot mussels steamed or with lime and basil	18
Grilled <i>Palamós</i> prawns (1/2 portion or portion)	28/50
Clams in white wine	24
Grilled razor clams	22
<i>Palamós</i> prawn carpaccio with virgin olive oil	32
Red tuna marinated with sesame oil, poached egg, fried yuca and potatoes	26
Baked "zamburiñas" with iberian sobrasada, kikos and creamy avocado	24
Grilled sea cucumbers	48

Main dishes

Grilled market fish	M/P	(*) Minimum 2 people
Monkfish with garlic, chili and potatoes	45	
Grilled Balfegó tuna belly	40	
Fish and seafood paella*	25 p/p	
Fideua with prawns and squid*	24 p/p	
"Del Senyoret" rice*	26 p/p	
Dry rice with sea cucumbers*	35 p/p	
Soupy blue lobster rice*	35 p/p	
Grilled blue lobster with fried potatoes and free range eggs	65	
<i>Girona</i> beef fillet with <i>Oporto</i> sauce and aromatic piquillo peppers	36	
1kg T-bone steak	56	
Iberian pork belly with <i>Empordà</i> red wine sauce	26	

Desserts

Our mango cheesecake with coconut ice cream	10
Melon and peach with basil jelly and lime sorbet	10
Hot chocolate sablé with strawberry sorbet	10
Chocolate textures	10
Our version of Banana split	10

