



DISHES TO SHARE



PATATAS BRAVAS

with chistorra 6,85

ASSORTMENT OF CROQUETTES

chicken, ham and squid in their ink 7,95

ESCALIVADA WITH ANCHOVIES

coca bread with tomato 9,80

STEAMED MUSSELS 9,85

IBERIAN CURED HAM

with coca bread with tomato 12,45

BEEF CARPACCIO

with arugula and parmesan cheese with fried capers 11,60

CRISPY CHICKEN STICKS

with mustard and honey sauce 8,85

FRIED BABY SQUID 8,85

CALAMARI "a la ANDALUZA"

with curry allioli 10,50


BREADED AUBERGINE STRIPS

with a touch of honey and sesame 5,95


CHICKPEAS HUMMUS

with aubergine, escalivada and Arabic spices 6,60

SHRIMPS IN GARLIC SAUCE 10,95



Pa 1,00€ / Pa sense gluten 1,35€ / Pa amb tomàquet 1,95€





CREAMS, SALADS AND STARTERS



ROASTED SNAILS
with ham and mild alioli 12,95

PALAMÓS FISHERMAN'S FISH SOUP 7,95

STRAWBERRY SALAD WITH BRIE CHEESE
sunflower seeds and tomato vinaigrette 8,90

SUMMER SALAD
tudela lettuce heart, tuna belly, tomato and olive oil 7,95

BURRATA WITH TOMATO AND MILD HOUSE PESTO 12,80

CAESAR SALAR
battered chicken, bacon, parmesan, croutons and caesar sauce 8,95

SALT COD "ESQUEIXADA" 9,45

GRILLED SEASONAL VEGETABLES
with romesco sauce and salt flower 8,80

SALMON TARTAR 11,70

CLASSIC STEAK TARTAR
with truffle cream and crispy potatoes 16,50

CRISPY PRAWNS WITH PRAWN OIL MAYONNAISE 11,70



FRIED EGGS
with potatoes and iberian ham 8,80

EGG AT LOW TEMPERATURE
with tuna mayonnaise, escarole and "picada catalana" 10,20

OCTOPUS WITH ONION
with its potatoes 10,55

ROAST CANNELLONIES
from grandfather Fernando 8,95

Pa 1,00€ / Pa sense gluten 1,35€ / Pa amb tomàquet 1,95€





1 0 0 % V E G A N

CHICKPEAS HUMMUS
with aubergine, escalivada and Arabic spices 6,60

GRILLED SEASONAL VEGETABLES
with romesco sauce and salt flower 8,80

CEREAL BURGUER
with fried potatoes and salad 9,80

PAELLA VEGETABLE 11,50

VEGETARIAN TOFU FRICANDEAU
with fried eggplant 10,65

R I C E A N D P A S T A

PAELLA MIXTA
meat and fish 12,75

SEAFOOD PAELLA 13,45


BLACK RICE
with cuttlefish and allioli 12,60

VEGETABLE PAELLA
with garlic oil and parsley 11,50

FIDEUÁ
with shrimps and soft allioli 10,95

GRATIN MACARONI
with mozzarella and ham 11,40

Pa 1,00€ / Pa sense gluten 1,35€ / Pa amb tomàquet 1,95€





M E A T S

ROASTED CHICKEN IN CASSEROLE
with apple with cava and plums 12,50

ROASTED PORK CHEEK
with baked potatoes 9,95

DUCK MAGRET
apple compote, shallots millefeuille, tomato and Pedro Jimenez sauce 14,85

VEAL TENDERLOIN
potato and parmesan gratin with red wine sauce 20,85

VEAL ENTRECÔTE
with fries and Padron Peppers 18,95

BEEF RIBS COOKED AT LOW TEMPERATURE 24h
with creamy potato and green asparagus 16,65

LAMB BACK COOKED AT LOW TEMPERATURE
with potatoes in rosemary 18,80

OUR BURGUER
100% veal, goat cheese, confit onion, mayonnaise, real bread, fries and salad 11,95

F I S H

YELLOW WING TUNA TATAKI
with almond cream, teriyaki and bean sprouts 12,95

GRILLED SALMON
with brie cheese, potato parmentier, spinach, nuts and tomatoes 13,50

COD FILLET
mild mustad mussolin with laminated potatoes 13,45

BAKED GILTHEAD
with potato, onion and tomato 14,90

FRIED HAKE A LA DONOSTIARRA
with its confit garlic 14,40

TURBOT
in suquet with its potatoes 17,20