



## DISHES TO SHARE

### PATATAS BRAVAS

*with chistorra 5,85*

### ASSORTMENT OF CROQUETTES

*chicken, ham and squid in their ink 6,95*

### ESCALIVADA WITH ANCHOVIES

*Coca bread with tomato 9,80*

### STEAMED MUSSELS 9,85

### IBERIAN CURED HAM

*With coca bread with tomato 11,95*

### BEEF CARPACCIO

*With arugula and parmesan cheese 10,60*

### COD OMELETTE AND MUSHROOM GARLIC

*Made at the moment 8,35*

### CRISPY CHICKEN STICKS

*With mustard and honey sauce 8,85*

### FRIED BABY SQUID 8,85

### CALAMARI "a la ANDALUZA" 9,50

*With curry allioli*



### BREADED AUBERGINE STRIPS 5,95€

*With a touch of honey and sesame*

### HUMMUS WITH SEMI-DRIED TOMATOES

*Kalamata and cereal bread 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 allioli and tomato sauce 10,90*

### 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 AND ESCAROLE SALAD

*Roasted aubergine, anchovy, romesco, pomegranate, semi-dried tomatoes  
And toasted hazelnut 10,80*

### 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 10,70

### TARTAR OF PRESA IBERIAN DE BELLOTA D.O GUIJUELO

*Grilled bone marrow, mustard emulsion and pickles 16,50*

### CRISPY PRAWNS WITH PRAWN OIL MAYONNAISE 11,70

### FRIED EGGS

*With potatoes and iberian ham 8,80*

### EGG AT LOW TEMPERATURE

*Truffled potato cream, Perol botifarra, seasonal mushrooms amb crispy sweet potato 10,20*



### OCTOPUS WITH ONION

*With its potatoes 9,55*

### ROAST CANNELLONIES

*From grandfather Fernando 8,50*

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





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HUMMUS WITH SEMI-DRIED TOMATOES  
*Kalamata and cereal bread 6,60*

GRILLED SEASONAL VEGETABLES  
*With romesco sauce and salt flower 8,80*

CEREAL BURGUER  
*With fried potatoes and salad 8,20*

PAELLA VEGETABLE de KM 0 11,50

SPINACH CROQUETTES 6,20

## 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 de KM 0  
*With garlic oil and parsley 11,50*

FIDEUÁ  
*With shrimps and soft allioli 10,95*

MOUNTAIN RICE  
*With mushrooms, sausage and ribs 12,50*

RECTOR MACARRONS  
*With porc slice, bacon, sautéed and parmesan cream 9,50*

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





## M E A T S

ROASTED CHICKEN IN CASSEROLE 12,00

*ROASTED PORK CHEEK 9,95*

*With baked potatoes*

DUCK MAGRET

*Apple compote, shallots millefeuille, tomato and Pedro Jimenez sauce 14,85*

VEAL TENDERLOIN

*Potato and parmesan gratin with red wine sauce 18,95*

VEAL ENTRECÔTE

*With fries and Padron peppers 16,95*

COOKED BEEF RIB 24h

*Creamy sweet potato, seasonal mushrooms and their reduced sauce 16,65€*

LAMB BACK COOKED AT LOW TEMPERATURE

*With potatoes in rosemary 18,80*

RUMBO BURGUER

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

## F I S H

SCALLOPS

*Cerdanya carving, porc jowls confit with teriyaki or its juices and snow peas 14,50*

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*

OCTUPUS ROQUER DE PALAMÓS

*Egg yolk, smoked Vera pepper parmentier, low temperature pork jowls, green asparagus and romeso 13,95€*

COD FILLET

*Mild mustad mussolin with laminated potatoes 13,45*

BAKED GILTHEAD

*With potato, onion and tomato 14,90*

SEABASS ON THE BACK

*With its confit garlic 16,50*

TURBOT

*In suquet with its potatoes 17,20*

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

