

## APPETISERS

All our products are fresh

	1/2 Ration	Ration
Galician oyster (1 oyster)	4€	
Steamed mussels with lime	8€	12€
Wood-grilled baby razor clams with olive tapenade and pine nuts	12€	16€
Steamed cockles with coriander oil	9€	14€
Wood-grilled Palamós prawns	16€	28€
Wood-grilled local langoustines	17€	29€
Cod fritters	8€	12€
Battered white anchovies	7€	10€
Wood-grilled sardines from the Barceloneta fish market	7€	13€
Fried fish selection (according to the market)	7€	12€
Andalusian-style fried squid	14€	18€
Cantabrian sea '000' anchovies	12€	19€
Maritim spicy fried potatoes	6€	
Home-made acorn-fed Ibérico ham croquettes	6€	8€
Home-made fish and seafood croquettes	9€	13€
Fried artichokes	7€	10€
Wood-grilled octopus with slow roasted potatoes and Spanish paprika		18€
Foie gras bombons	7€	12€
Acorn-fed Ibérico ham	14€	18€
Maritim snack selection (cockles, mussels, squid, spicy fried potatoes, fried fish)		19€
Seafood festival (brown crab, oysters, prawns, king prawns, langoustines, clams, cockles, mussels)		60€
Toasted Spanish bread with tomato		2€

## SALADS AND STARTERS

Caesar salad with wood-grilled chicken and croutons	7€
Seasonal tomato salad with tuna and with tender onions	9€
Garden salad with asparagus and Cantabrian tuna fish	8€
Fresh spinach salad with goat cheese, raspberries and nuts	9€
Lobster salad with red prawns	22€
Fried eggs, sunny side up, with fried potatoes and acorn-fed Ibérico ham	9€
Fish and seafood soup	9€
Barbate tuna tartare with avocado	16€
Grilled vegetables with virgin olive oil	9€

## WOOD-GRILLED MEAT

Nebraska beef burger	16€
Dry-aged Holstein beef entrecôte	21€
Ox meat fillet	23€
Ox meat steak tartare	20€

## RICE DISHES

To us rice is sacred!  
That's why we only use "bomba"  
rice brought from the Ebro Delta or Pals

- Fish and seafood paella 23€
- Fisherman's rice with a local langoustines broth 19€
- "Calasparra" D.O. rice with vegetables 19€
- Black rice with cuttlefish 18€
- Noodle paella with prawns 21€
- Rice with lobster and thick broth 28€

## SEAFOOD

- Wood-grilled scallops with rosemary 22€
- Brown crab boiled in seawater 25€
- Wood-grilled Palamós prawns 28€
- Wood-grilled local langoustines 29€
- Wood-grilled King Crab legs 33€
- Wood-grilled Spanish lobster (whole) 39€
- Wood-grilled spiny lobster (whole) 48€
- "The big seafood platter" 96€  
(Spanish lobster, pilgrim scallops, prawns,  
king prawns, langoustines, razor clams,  
clams, cockles, mussels)

## WOOD-GRILLED FISH

*Speciality*

Our fish is cooked over holm oak wood with a splash  
of our smoked rosemary oil

- Wood-grilled Sardines from the Barceloneta fish market 13€
- Wood-grilled local monkfish (whole) 22€
- Wood-grilled Barbate tuna with slow roasted potatoes 23€
- Wood-grilled Mediterranean sole (whole) 24€
- Large fillet of wood-grilled turbot 26€
- Large fillet of wood-grilled sea bass 29€
- Grilled fish and seafood platter 28€
- Wood-grilled octopus with slow roasted potatoes and Spanish paprika 18€
- Longline caught hake with olive oil, garlic and chilli 19€
- Barceloneta fish and seafood casserole 25€

Some of our fish can also be oven  
baked with thinly sliced potatoes, onion, tomato, olive oil salt and pepper.  
Really natural and tasty

## DESSERTS

- Thin-crust apple tart with vanilla  
ice-cream (speciality) 5€
- Chocolate ingot bathed in gold 5€
- Caramelized brioche "Torrija" (French toast)  
with custard 5€
- Cheesecake with crunchy biscuit and raspberries 6€
- Lemon pie 6€
- White chocolate tart with a hint of cinnamon 6€
- Pineapple carpaccio with Catalan crème moussé 5€
- Crunchy chocolate bonbons with  
a touch of mint 5€
- Chocolate coulant with vanilla ice-cream 6€
- Home-made tiramisu 6€
- Catalan crème 5€
- Citrus sorbets 5€
- Lemon and basil sorbet with "Xoriguer Gin" 5€
- Rice pudding ice-cream 5€
- Belgian chocolate ice-cream with  
chocolate shavings 5€
- Vanilla ice-cream with warm chocolate 6€