

<p><i>Traditional food</i> <i>Food to be in a good mood</i></p>

<i>To share</i>	½ Ration	Ration
Folgueroles coca bread with tomato		3,50€
Mussels fisherman style or grilled		18,50€
Assorted Fried Small Fish "Morralla"	11,10€	18,50€
Anchovies fillet from Cantabric Sea (3 or 6 units)	11,10€	18,50€
Homemade Iberian ham croquettes (4 or 8 units)	11,10€	18,50€
Homemade seafood croquettes (4 or 8 units)	11,10€	18,50€
Salt Cod Puff Balls	12,30€	20,50€
Batter Fried Squid Rings accompanied with tartar sauce	13,50€	22,50€
Gran Reserva acorn-fed Iberian ham cut with a knife	17,10€	28,50€
Octopus from the Galician coast with "cachelos" and paprika from La Vera	17,10€	28,50€

To start eating

Garden salad; fresh lettuce, carrot, olives, spring onion, white asparagus and cucumber		14,50€
Fish soup with Rouille toasts	12,00€	20,00€
Marinated salmon with dill with its own caviar		22,50€
Salmon tartar, mango and orange vinaigrette to mustard		22,50€
"Esqueixada" (Cod salad), roasted cherry tomatoes and Kalamata olives		24,00€
Tuna tartar with creamy avocado and smoked herring roe		26,50€
Crab and shrimp's ravioli with lobster bisque		28,50€

The flavors of the Earth

Veal entrecote with roasted baby potatoes		24,00€
Thinly sliced tenderloin steak with Café de París sauce and baby vegetables		33,00€
Grilled beef steak (minimum 2 pers.)		85,00€/Kg
Breaded free range chicken with chips (special for kids)		16,00€

10% TAXES INCLUDED

Our Rice (Minimum 2 people)

	½ Ration	Ration
Rice with seasonal Vegetables		22,50€/per
Fideuà (noodles paella) Barceloneta		24,50€/per
Black rice with cuttlefish and clams		26,50€/per
Free-range chicken and vegetable paella		26,50€/per
Catalan rice (fish, seafood and chicken)		26,50€/per
Seafood Paella "del Senyoret" (Paella without bones or shells)		26,50€/per
Fish and Seafood Paella		28,50€/per
Paella with Lobster or Lobster rice in casserole		40,00€/per

We only cook Bomba variety rice, grown in the Ebro Delta Natural Park.
 All our rice dishes are for at least 2 people. Price per person.

Our passion, the Sea

Gilthead (unit) Baked or in Salt		24,40€
Salmon with orange sauce, sautéed mango and papaya		26,40€
Grilled Northern hake with sautéed garlic, chili and sherry vinegar	16,65€	27,80€
Tuna fillet from l'Ametlla de Mar, traditional Catalan sanfaina (ratatouille)		28,40€
Cod loin in Idiazábal cheese sauce, fresh spinach and Pedro Ximénez reduction		28,40€
Cod loin baked in the pan with "Santa Pau" beans		28,40€
Monkfish at Fisherman style	19,20€	32,00€
Monkfish "Suquet" (stew) with potatoes	19,20€	32,00€
Wild Sea Bass Supreme Baked or Grilled		40,00€
"Zarzuela Barceloneta" (Fishes and Seafood Stew) (Monkfish, Hake, Crayfish, Prawn, Clams, Mussels and Shrimp)		49,50€
Grilled fish and seafood (Monkfish, Hake, Gilthead, Crayfish, Prawn, Squid, Razor clam and Mussels)		49,50€

Wild fish from the market

In salt, in the oven, Orio style or grilled	98,00€/Kg
Gilthead, sea bass, sole, red seabream and turbot	

Please ask our team about the fish that has arrived today. We recommend that you seek advice in order to choose the type and size that best suits your preferences.

Please note that the fish are served whole.

Seafood

Ration

Guillardeau Oyster nº3 (unit)	5,50€/un.
Cooked "Camarones" (little prawns) (100 gr.)	20,00€
Steamed or grilled cockles from the Galicia Rias	22,00€
Sea snails (300 gr.)	26,00€
Grilled razor clams	26,40€
Grilled Crayfish (Dublin bay prawn) (350 gr.)	36,00€
Galician clams with marinara sauce	31,40€
"Closcada Loca" (Galician clams, cockles from the Rías and mussels)	34,40€
Cooked Barnacles (200 gr.)	52,00€
Grilled Red Prawn from Arenys (200 gr.)	52,00€
Sea Crab (according to weight)	40,00€/Kg
Cantabrian Lobster (cooked or grilled) (according to weight)	125,00€/Kg
Mediterranean Lobster (cooked or grilled) (according to weight)	185,00€/Kg

Admiral's Platter (to share)

Grilled Seafood Platter (1/2 Lobster, Crayfish, Shrimps, Prawns, Razor Clams, Cockles, Clams and Mussels)	115,00€/per
--	-------------

Mediterranean Plateau (to share)

Live and boiled seafood (1/2 lobster, crayfish, shrimp, crab, prawns,, sea snails, Guillardeau oyster and live clams)	130,00€/per
--	-------------

Special seafood platter E.C.L. (to share)

Starter: Live and boiled seafood (Guillardeau oyster, clams, Sea snails, shrimps, prawns and "bocas")	140,00€/per
Second: Grilled seafood (1/2 lobster, prawns, crayfish, razor clams and cockles)	

For the sweetest...

Seasonal fruit salad	6,50€
Catalan caramelized custard cream with "carquiñoli"	6,50€
Strawberry slushie with Marc de cava (Waikiki)	6,50€
Traditionally-produced ice creams (dark chocolate with pistachios, vanilla, yoghurt with raspberries, Jijona nougat)	6,50€
Cheesecake with berries and its crunchy	7,50€
Caramelized Millefeuille with nougat ice cream	7,50€
Artisan tiramisu with coffee cream	7,50€
Apple tatin with vainilla ice cream	7,50€
Chocolate tartlet with hazelnut praline	7,50€

...Sweet wines

	cup	bottle
 ESSÈNCIA DE GERISENA, 50 Cl. D.O. EMPORDÀ Variety: Moscatell de Frontignan	4,50 €	22,50 €
 HARVEIS PEDRO XIMENEZ, 50 Cl. D.O. JEREZ-XÉRÈS-SHERRY Variety: Pedro Ximenez	7,00 €	35,00 €
 CHATEAU DE VILEFRANCHE, 37,5 Cl. A.O.C. SAUTERNES, FRANCIA Variety: Semillon, Sauvignon White and Muscat	8,00 €	27,00 €
 WARREN'S OTIMA 10 ANYS, 50 Cl. D.O.C. WINES FROM PORTO, PORTUGAL Variety: Tinta Roriz, Touriga Francesa and Tinta Barroca	7,50 €	37,00 €

10% TAXES INCLUDED