

Traditional food

Food to be in a good mood

To share

	½ Ration	Ration
Folgueroles coca bread with tomato		3,50€
Homemade ham croquettes (4 or 8 units)	9,60€	16,50€
Homemade seafood croquettes (4 or 8 units)	9,60€	16,50€
Black rice croquettes with honey aioli and Iberian bacon (4 or 8 units)	10,50€	17,50€
Mussels fisherman style		15,50€
Assorted Fried Small Fish "Morralla"	9,40€	15,90€
Salt Cod Puff Balls	9,60€	16,50€
Anchovies fillet from Cantabric Sea (3 or 6 units)	9,60€	16,50€
Batter Fried Squid Rings with tartar sauce	11,90€	19,95€
Steamed or grilled cockles from the Galicia Rias	11,90€	19,95€
Grilled razor clams		19,95€
Gran Reserva acorn-fed Iberian ham cut with a knife	15,00€	25,00€
Ewe's Milk Cheese "Payoyo"	6,50€	10,50€
Octopus from the Galician coast with "cachelos" and paprika from La Vera	16,50€	27,50€
Galician clams with marinara sauce (8 units)		34,10€
"Closcada Loca" (Galician clams, cockles from the Rías and mussels)		34,10€

To start eating

Pickled sardines from El Cangrejo Loco (4 units)		12,00€
Andalusian Gazpacho (cold vegetable soup) with its garnish		12,50€
Summer salad. Fresh lettuce, tomato, tuna, carrot, olives, spring onion, white asparagus and cucumber		12,50€
Fish soup	8,60€	13,80€
"Esqueixada" (Cod salad), roasted cherry tomatoes and Kalamata olives		14,50€
Spaghetti with seafood		18,50€
Marinated salmon with dill with its own caviar		18,50€
Salmon tartar, mango and piparra sorbet		18,50€
Tomato. Seasonal tomatoes with tuna belly		19,00€
Tuna tartar, guacamole and "jalapeños"		24,50€

Our Rice (Minimum 2 persons)

Rice with seasonal Vegetables	20,50€/per
Fideuà (noodles paella) Barceloneta	22,50€/per
Seafood Paella "del Senyoret" (Paella without bones or shells)	24,50€/per
Black rice with cuttlefish and clams	24,50€/per
Free-range chicken and vegetable paella	24,50€/per
Rice with Cod and vegetables in casserole	25,50€/per
Catalan rice (fish, seafood and chicken)	25,50€/per
Fish and Seafood Paella	27,90€/per
Paella with Lobster or Lobster rice in casserole	39,00€/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.

Admiral's Platter

Grilled Seafood Platter (Grilled Import Seafood) 85,50€/per
(1/2 Lobster, Crayfish, Shrimps, Prawns, Razor Clams, Cockles, Clams and Mussels)

Our "Crabs"

Prepared Sea Crab (unit) 24,00€

Our passion, the Sea

Sardines with spicy garlic (5 units) 16,00€
Grilled squid with garlic and parsley 19,40€
Gilthead (unit) Baked or in Salt 20,40€
Salmon with orange sauce, sautéed mango and papaya 22,40€
Grilled Northern hake with sautéed garlic, chilli and sherry vinegar 14,80€ 24,80€
Tuna fillet from l'Ametlla de Mar, traditional Catalan sanfaina (ratatouille) 25,40€
Cod loin in Idiazábal cheese sauce, fresh spinach and Pedro Ximénez reduction 26,40€
Cod loin baked in the pan with "Santa Pau" beans 26,40€
Monkfish at Fisherman style 28,50€
Monkfish Stew "Suquet" 28,50€
"Zarzuela Barceloneta" (Fishes and Seafood Stew) (Monkfish, Hake, Crayfish, Prawn, Clams, Mussels and Shrimp) (to share) 40,50€
Grilled fish and seafood (Monkfish, Hake, Gilthead, Crayfish, Prawn, Squid, Razor clam and Mussels) (to share) 45,00€

The flavors of the Earth

"Cangreburger" (crazy hamburger) 16,40€
Tripe with chorizo and chickpeas 18,00€
Veal entrecote with roasted baby potatoes 19,50€
Sirloin dices with garlic, fried potatoes and Padrón peppers 24,50€
Veal sirloin, baby vegetables, roasted potatoes and Porto sauce 28,50€

For the sweetest...

Varied Seasonal Fruit 5,75€
Catalan caramelized custard cream with "carquiñoli" 5,75€
Cheesecake with berries and its crunchy 6,75€
Caramelized Millefeuille with cream and nougat ice cream 6,75€
Artisan tiramisu with coffee cream 6,75€
Strawberry slushie with Marc de cava (Waikiki) 6,75€
Chocolate coulant with lemon and ginger sorbet 6,75€
Apple tatin with smoked milk ice cream 6,75€
Artisan Ice Cream (dark chocolate with pistachio, vanilla, lemon with lime and ginger, nougat) 6,75€