

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

	½ Ration	Ration
Folgueroles coca bread with tomato		3,50€
Hake tempura bao with lemon thyme mayonnaise (unit)		8,00€
Mussels fisherman style or grilled		15,50€
Assorted Fried Small Fish “Morralla”	9,40€	15,90€
Anchovies fillet from Cantabric Sea (3 or 6 units)	9,60€	16,50€
Homemade Iberian 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 veil (4 or 8 units)	10,50€	17,50€
Salt Cod Puff Balls	11,10€	18,50€
Batter Fried Squid Rings accompanied with tartar sauce	12,30€	20,50€
Gran Reserva acorn-fed Iberian ham cut with a knife	12,90€	26,00€
Ewe’s Milk Cheese “Payoyo”	7,50€	12,50€
Octopus from the Galician coast with “cachelos” and paprika from La Vera	16,50€	27,50€
Grilled octopus with creamy parmesan and potato chips	16,50€	27,50€

To start eating

Garden salad; fresh lettuce, carrot, olives, spring onion, white asparagus and cucumber		12,50€
Warm salad with goat cheese, lettuce hearts, roasted apple and fried corn vinaigrette		14,50€
Fish soup with Rouille toasts	9,60€	16,00€
Marinated salmon with dill with its own caviar		18,50€
Salmon tartar, mango and orange vinaigrette to mustard		20,50€
“Esqueixada” (Cod salad), roasted cherry tomatoes and Kalamata olives		22,00€
Spaghetti with seafood		22,50€
Tuna tartare with creamy avocado and smoked herring roe		24,50€

The flavors of the Earth

“Cangreburger” (crazy hamburger)		18,50€
Tripe with chorizo and chickpeas		20,00€
Veal entrecote with roasted baby potatoes		22,00€
Veal sirloin, baby vegetables, roasted potatoes and Porto sauce		32,00€
Grilled beef steak (minimum 2 pers.)		76,00€/Kg
Breaded free range chicken with chips (special for kids)		16,00€

Our Rice (Minimum 2 people)

	½ Ration	Ration
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)		26,50€/per
Fish and Seafood Paella		28,50€/per
Paella with Lobster or Lobster rice in casserole		38,00€/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

Sardines with spicy garlic (5 units)		20,00€
Grilled squid with garlic and parsley		22,40€
Gilthead (unit) Baked or in Salt		24,40€
Salmon with orange sauce, sautéed mango and papaya	15,80€	25,80€
Grilled Northern hake with sautéed garlic, chilli and sherry vinegar		26,40€
Tuna fillet from l'Ametlla de Mar, traditional Catalan sanfaina (ratatouille)		27,40€
Cod loin in Idiazábal cheese sauce, fresh spinach and Pedro Ximénez reduction		27,40€
Cod loin baked in the pan with “Santa Pau” beans		28,50€
Monkfish at Fisherman style		28,50€
Wild Sea Bass Supreme Baked or Grilled		38,00€
“Zarzuela Barceloneta” (Fishes and Seafood Stew) (Monkfish, Hake, Crayfish, Prawn, Clams, Mussels and Shrimp) (to share)		48,00€
Grilled fish and seafood (Monkfish, Hake, Gilthead, Crayfish, Prawn, Squid, Razor clam and Mussels) (to share)		48,00€

Wild fish from the market

In salt, in the oven, Orio style or grilled		95,00€/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

	½ Ration	Ration
Guillardeau Oyster nº3 (unit)		5,50€/un.
Live Galician clam (unit)		10,00€
Cooked "Camarones" (little prawns) (100 gr.)		18,00€
Steamed or grilled cockles from the Galicia Rias	11,90€	19,95€
Grilled razor clams		19,95€
Sea snails (300 gr.)		22,20€
Grilled Crayfish (Dublin bay prawn) (350 gr.)		34,00€
Galician clams with marinara sauce (8 units)		34,10€
"Closcada Loca" (Galician clams, cockles from the Rías and mussels)		34,10€
Cooked Barnacles (200 gr.)		48,00€
Grilled Red Prawn from Arenys (200 gr.)		52,00€
"Espardenyes" Grilled Sea Cucumbers (200 gr.)		55,00€
Sea Crab (according to weight)		36,00€/Kg
Cantabrian Lobster (cooked or grilled) (according to weight)		114,00€/Kg
Mediterranean Lobster (cooked or grilled) (according to weight)		180,00€/Kg

Admiral's Platter (to share)

Grilled Seafood Platter (1/2 Lobster, Crayfish, Shrimps, Prawns, Razor Clams, Cockles, Clams and Mussels)	98,00€/per
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Mediterranean Plateau (to share)

Live and boiled seafood (1/2 lobster, crayfish, shrimp, crab, prawns,, sea snails, Guillardeau oyster and live clams)	110,00€/per
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Special seafood platter E.C.L. (to share)

Starter: Live and boiled seafood (Guillardeau oyster, clams, Sea snails, shrimps, prawns and "bocas")	120,00€/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€
Artisan Ice Cream (dark chocolate with pistachio, vanilla, lemon with lime and ginger, nougat)	6,50€
Cheesecake with berries and its crunchy	7,50€
Caramelized Millefeuille with cream and nougat ice cream	7,50€
Artisan tiramisu with coffee cream	7,50€
Apple tatin with smoked milk ice cream	7,50€