



## MENU 2023



### COLD AND HOT STARTERS






	<u>Rate (*)</u>
 Iberian Shoulder with Crystal Bread and Tomato	20,50 €
  Buffalo Cheese Salad with dried Tomato, Pesto Oil and Nuts	12,50 €
  Gratin Goat Cheese Salad with Honey Vinaigrette	12,50 €
 Tomatoes KM.0 Salad with Ventresca of Tuna	11,00 €
 Timbale of Escalibada with Gratin Goat Cheese and Duck Ham	12,00 €
  Prawns in Tempura with Spicy Honey	12,50 €
   Artichoke Chips with Romesco Sauce	11,00 €
  Glazed Octopus on Potato Gratin	15,50 €
  Duck and Apple Cannelloni with Foie Sauce and Black Truffle	12,75 €
   Mussels ("Marinera", Steam, Grilled)	16,50 €
   Tagliatelle Carbonara Prawns and Mushrooms	17,00 €





## To share our **COCKTAIL (“PICA-PICA”)** (minimum 2 people)





Rate (\*)

-  Iberian Shoulder with Crystal Bread and Tomato
-  Gratin Goat Cheese Salad and Nuts
-  Prawns in Tempura with Spicy Honey
-  Artichoke Chips with Romesco Sauce
-  Glazed Octopus on Potato Graten

19,50 €/Per Person

## From the sea to our table, **FISH**















Rate (\*)

-  Bream Fish to taste (oven, salt or Donosti) 17,50 €
-  Bass Fish to taste (oven, salto or Donosti) 17,50 €
-  Hake Trunk Romescada with Moelo Clams 17,00 €
-  Monkfish in Pistachio crust with sea Urchin sauce 22,50€





## Our COD

	<u>Rate (*)</u>
   Honeyed Cod with Apple Cream with Honey All i Oli	19,70 €
   Cod Gratin with Goat Cheese and Papaya Jam	19,70 €
  "A la Llauna" Cod with Beans from Sant Pau	18,50 €
   Cod with Sautéed Mushrooms and Quince All i Oli	18,50 €
   Cod with Honey Glazed Sanfaina	15,50 €






## Our RICE/PAELLA AND FIDEUAS (min 2 people)

	<u>Rate (*)</u>
    Lobster Soup Rice with Clams	25,10 €
    Crayfish Rice and Moelo Clams	18,50 €
    Black Rice with Prawns and Cuttlefish	17,00 €
  Eco Vegetable Rice from Km 0	15,75 €
 Rice with Mushrooms and Perol Sausage	17,95 €
     Fideuá with Cuttlefish and Prawns	16,75 €
     Black Fideuá with Clams and Prawns	17,50 €
   Seasonal Vegetable Fideuá	15,95 €

























## MEAT with a different grilled flavor

	<u>Rate (*)</u>
 Grilled Sirloin Steak from Girona with Piquillo Peppers and Potato Gratin	24,50 €
Grilled Entrecote from Girona with Natural Potato Chips and Padrón Pepper	20,80 €
Kilo Cow Steak (to share 2 pers.) with Natural Potato Chips and Padrón Pepper	52,00 €
Kilo Beef Steak (to share 2 pers.) with Natural Potato Chips and Padrón Pepper	57,00 €
  Battered Kid Ribs on Baked Potatoes	17,50 €
 Grilled Lamb Ribs with Escalibada and Truffled Potato Parmentier	18,75 €
 Duck Breast with Red Fruit Sauce on Potato Gratin	17,50 €

## Our DESSERTS

	<u>Rate(*)</u>
   Lemon Pie with Marshmallow and Citrus Colis	5,95 €
  Cheese Cake with 4 Cheeses with Red Fruits Reduction	5,50 €
Assortment of Natural Fruits	6,00 €
   Chocolate Coulant with Nougat Ice Cream and Cookie Crumble	5,95 €
  Yogurt Soup with Red Fruits and Oreo Crumble	5,25 €
    Carrot Cake	5,95 €
   Strawberry Rhubarb Charlotte	6,50 €
Ice Cream and Artisan Sorbets	5,20 €
   Xoco Xoco Three Chocolates	6,80 €

(\*) Prices with VAT included

