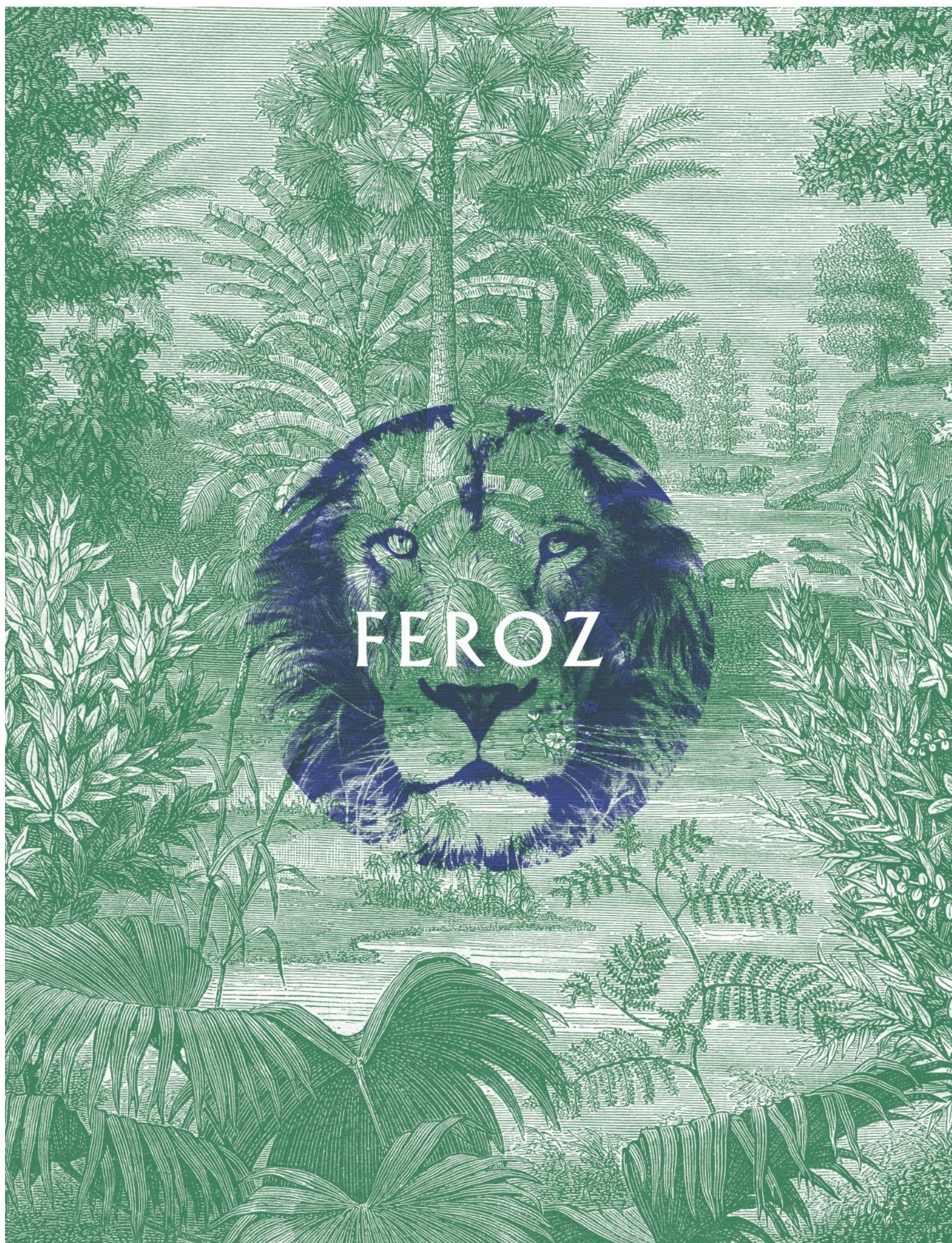


SEASONAL MENU





## TO SHARE...

Fine toasted bread with tomato  
Hand cut bellota cured ham  
Cantabrian anchovies with virgin oil  
Chicken and ham croquette (unit)  
Fish and seafood croquettes (unit)  
"El Prat" artichoke fried sheets  
Melow cod fritters (unit)  
Zucchini flower stuffed with mozzarella and anchovies cream (unit)  
Russian salad with tuna and vegetables "brunoisse"  
Shrimp and ginger rolls with royale sauce  
Sautéed squid with "Santa Pau" beans  
Grilled "espardenyes" from "Costa Brava"  
Grilled cockles  
Fresh fried tiny squid  
Grilled or oven baked scallops  
Grilled Galician razor clams (unit)  
Galician medium size oysters (unit)  
Iranian Imperial Beluga Caviar 000 (50gr.)

## STARTERS

Tomato salad with "Figueres" onion "al cop de puny"  
Tuna salad with seasonal tomatoes  
Fresh burrata with "divino" tomatoes and pesto  
Scrambled egg with french fries and "sobrasada" (grown pork paprika)  
Crispy potato omelette with caramelized onions  
Veal carpaccio with pistachios and parmesan cheese  
Monkfish and salmon carpaccio with avocado  
"Almadraba" red tuna with avocado and soya sauce  
Salmon tartar with rice and teriyaki sauce  
Our own canelloni  
Tempura "calçots" with romesco sauce  
Catalan soup (with pasta and meat balls)  
"Trinxat" potato and cabbage pureé with bacon

## PASTA AND RICE

Deboned fish and sea food paella  
Meat and baby vegetables rice  
Black rice with cuttlefish  
Vegan rice with season vegetables  
Risotto with green beans, parmesan cheese and egg yolk  
Fettucini with fresh clams

## FISH AND SEAFOOD

Grilled sole with vegetables  
Baked turbot with potatoes and onion  
Grilled octopus with parmentier, algae and paprika  
Grilled salmon marinated with kimchi sauce, kale and rateé potatoes  
Sautéed baby squid with fresh local prawn  
Palamós prawns in salt "200g"  
Hake's cheeks with green sauce  
Monkfish fillet with vegetables  
Cod fish "a la llauna" or with ratatouille sauce  
"Almadraba" tuna tataki with toasted sesame

## MEAT

Oven roasted kid goat shoulder with onion "400g"  
Hand cut steak tartar with french fries  
Roasted Roastbeef with rosemary oil  
Wild chicken breast with pomery mustard  
Grilled beef fillet  
Beef fillet with foie poêle, parmentier and Oporto sauce  
Grilled aged beef t-bone steak (kilo)  
Veal Galician hamburger  
Grilled or breaded kid goat cuttlets  
Crunchy baked piglet with sweet pear