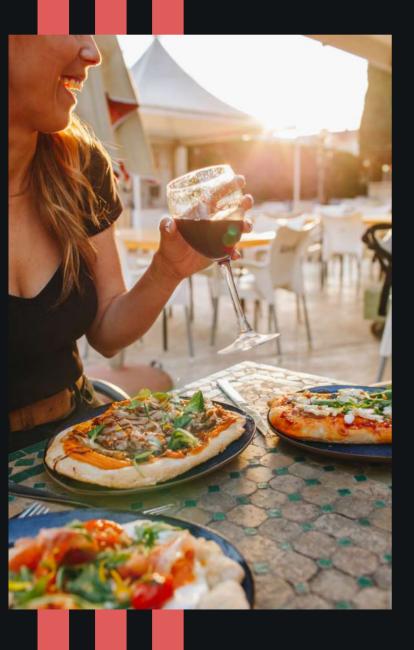
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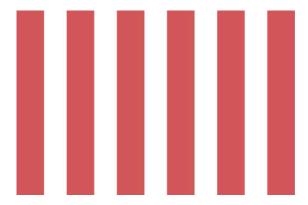
CULTURE, CUISINE AND WINE





CHECK OUR PROGRAM





OUR SALADS

GREEN SALAD WITH TUNA 11,50€
 BELLY, OLIVE TAPENADE AND ONION

BURRATA SALAD WITH 12,50€
 CANDIED TOMATO AND PESTO

• CAESAR SALAD WITH CRISPY 11,50€
CHICKEN

• GOAT CHEESE SALAD WITH 11,50€ NUTS, HAM AND OLIVE

SALMON AND AVOCADO 14,00€
 TARTARE WITH SRIRACHA
 MAYONNAISE 12,50€

BEEF CARPACCIO WITH OIL
 AND PARMESAN

TAPENADE

"ESCALIVADA" WITH L'ESCALA 10,50€
 ANCHOVIES

GRILLED VEGETABLES WITH 15,00€
 "ROMESCO" SAUCE

SEASONAL:

MELON WITH HAM
 9,50€
 ANDALUSIAN GAZPACHO
 8,00€





•	CLAMS COOKED WITH WHITE WINE	9,80€
•	MARUJA'S SNAILS WITH ALIOLI AND TOMATO	12,80€
•	ANDALUSIAN STYLE SQUID STRIPS	9,00€
•	"BRAVAS" (FRIED POTATOES WITH SPICY SAUCE)	5,80€
•	CHICKEN STICKS WITH CURRY MAYONNAISE	8,50€
•	SAUTÉED PRAWNS WITH GARLIC AND PARSLEY	13,50€
•	CHICKPEAS HUMMUS WITH NACHOS	6,50€
•	GUACAMOLE WITH NACHOS	7,80€
•	ROASTED CHICKEN CROQUETTES (UNIT)	1,60€
•	MUSHROOM CROQUETTES (UNIT)	1,80€
•	IBERIAN HAM CROQUETTES (UNIT)	1,80€
•	ARTICHOKE FLOWERS WITH "ROMESCO" SAUCE	12,50€
•	IBERIAN HAM WITH TOASTED BREAD	19,50€
•	EMPORDÀ DUCK PÂTÉ WITH TOASTS AND JAM	9,50€
•	"CHIPIRONES" (FRIED SMALL CUTTLEFISH)	10,00€



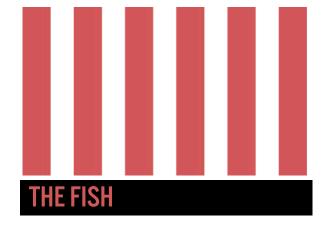
POKEBOWLS

All our pokes comes with: basmati rice, hummus, carrot, rocket, lettuce, cherrys, fruita, avocado and vinegar

WITH MARINATED SALMON DICES 14,50€

WITH CRISPY CHICKEN AND CURRY SAUCE 14,50€

For your safety, please let us know if you have any food allergies or intollerances. We will be happy to adapt our dishes to your needs. Remember that, even if we take precautions, our kitchen may contain traces of allergens.



- MONKFISH WITH CHARRED GARLIC 18,50€
- BAKED OR GRILLED SEA BREAM 16,50€
- GRILLED CUTTLEFISH WITH SALAD 17,00€
- HAKE SUPREME WITH VEGETABLES 17,00€

AND "ROMESCO" SAUCE

OUR TOASTS

WITH "ESCALIVADA", L'ESCALA ANCHOVIES
 AND "OLIVADA" (black olive spread)

• WITH CREAMY BURRATA, HAM, AND ROASTED 14,90€
PISTACHIOS

• WITH IBERIAN "SOBRASSADA", GOAT CHEESE 14,90€
AND HONEY

• WITH PORK FILLET, SWEET POTATO 15,50€

PARMENTIER AND MEAT REDUCTION SAUCE

RICE AND CANNELLONI

*"MOLÍ DE PALS" VARIETY

RICE WITH CUTTLEFISH, MUSSELS AND PRAWNS	14,50€
BLACK RICE WITH FISH	14,50€
MUSHROOM AND PARMESAN RISOTTO	13,50€
XXL CANNELLONI WITH DUCK MAGRET AND FOIE	12,00€
SPINACH CREPE WITH GOAT CHEESE AND NUTS	9,90€



ROASTED LAMB SHOULDER WITH POTATOES
 MEATBALLS WITH CUTTLEFISH AND PEAS
 CANDIED DUCK THIG WITH PLUMS AND SMALL ONIONS
 ROASTED OXTAIL WITH MUSHROOMS AND POTATOES
 BEEF BURGER WITH BRIOCHE BREAD (POACHED ONION, CONFITTED TOMATO, CHEESE, EGG, CURRY MAYONNAISE AND DIPPER FRIES)

GRILLED GIRONA'S BEEF ENTRECOTE (250g)
 GRILLED GIRONA'S BEEF ENTRECOTE (500g)
 GRILLED LAMB RIBS Km0
 14,90€
 120,00€
 18,50€

• GRILLED PORK SAUSAGE (km0) WITH POTATOES 12,50€

• GRILLED PORK TROTTERS WITH POTATOES AND ALIOLI 13,50€

DUCK MAGRET WITH CANDIED APPLE AND MÁLAGA REDUCTION 17,00€

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COMBINATION PLATE

MACARONI, FRENCH FRIES AND A MEAT OF YOUR CHOICE: HAMBURGER - ESCALOPE - CROQUETTES

DESSERT

CRÈME CARAMEL, ICE CREAM OR FRUIT

*It includes a drink

DESSERTS

HOMEMADE COFFEE CRÈME CARAMEL WITH RATAFIA COULIS AND NUTS	6,00€
HOMEMADE CRÈME CARAMEL WITH CREAM	5,00€
HOMEMADE "CREMA CATALANA" (CRÉME BRÛLÉE)	5,00€
• "RECUIT DE DRAP" FROM FONTETA WITH HONEY	5,50€
CHOCOLATE COULANT WITH VANILLA ICE CREAM	6,50€
HOMEMADE CHOCOLATE TRUFFLES 90% COCOA	6,50€
HOMEMADE CHEESECAKE WITH RASPBERRIE COULIS	6,50€
SACHER CAKE WITH RASPBERRY SORBET	6,50€
HOMEMADE APPLECAKE (STYLE TATIN)	6,50€
YOGURT FOAM WITH RASPBERRY SORBET	6,50€
ANGELO'S MASCARPONE ICE CREAM WITH LOTUS BISCUIT CRUMBLE AND COCOA	6,50€
ICE CREAMS AND SORBETS (2 SCOOPS)	6,00€





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FOR 4 PEOPLE OR MORE

We start with a cold snack at the center of the table:

Goat cheese salad

Toasts with anchovies from L'Escala and candied tomato

Assortment of cured meats from Can Raliu

We continue with a hot snack:

Homemade roasted chicken croquettes

And a starter to choose:

Sautéed prawns with garlic and parsley
Clams cooked with white wine

We close with a main dish per person to choose from:

Fish rice or black rice

Grilled sausage ("botifarra")

Grilled beef entrecote

Candied duck thig with plums and small onions

Grandma's meatballs with cuttlefish and peas

Baked sea bream

Mushroom and parmesano risotto

And to finish our homemade dessert:

Lemon Sorbet

Nougat Ice-Cream

Coffee créme caramel with Bailey's

Chocolate Coulant

Cheesecake with raspberry coulis

Sacher cake

Seasonal Fruit

Gin Tonic of the Day

OPTION 28,00€ drinks apart OPTION 29,50€ vine and water included