

## To share

Olives from Kalamata	4,95
Anxovies from L'Escala 000 with olive oil	22,70
Iberian acorn-fed ham "Juan Manuel" hand cut	32,00
◆ ☆ Cod dices disalted in tempura with romesco sauce (6 pieces)	22,00
▲ ☆ Iberian ham croquettes acorn "Juan Manuel" (6 pieces)	19,50
XL Carril clams grilled with lemon and virgin olive oil	32,80
Grilled rock mussels	16,90
Clams (tallarinas) sautéed in white wine	22,40
▲ Rusian salad with "txangurro" spider crab	17,00
Garlic shrimp	18,90
Mixed fried fish	17,80

## Starters

▲ Vichyssoise with poached egg and germinated	14,50
▲ Rigatoni with fried tomatoes ricotta and fresh basil	14,90
▲ Cuttlefish tagliatelle with shellfish cream and shrimp	19,70
☆ Rock octopus grilled with confit potatoes, paprika aioli and coarse salt	27,50
Grilled vegetables	16,50
▲ Cannelloni with three roasted meats with béchamel and gratin with parmesan	16,50

Sauces on request:

Allioli 1,50

Romesco 1,80

Mayonnaise 1,00

☆ Our emblematic dish

◆ Contains nuts

Contains gluten

▲ Contains lactose

## Cold starters

Mixed leaf salad with tomato and Kalamata olives	14,00
◆ ▲ Warm escarole salad with crispy bacon, raisins, pine nuts, and goat cheese	16,90
▲ César salad with low-temperature chicken and our special sauce	18,50
◆ ▲ Burrata salad tomato tartar, arugula, Kalamata olives and pesto sauce	19,50
Tomato salad seasonal tomato, tuna belly and onion	19,80
☆ Tuna tartare seasoned with oyster and soy sauce, avocado emulsion and "pico de gallo"	28,80
◆ Organic beef carpaccio with parmesan, semi-dried tomato and arugula	24,60
▲ Salmon tartare marinated with mustard and honey accompanied with mango and wakame	26,00

## Rice

Fish and seafood paella	32,60
Seasonal vegetable paella	21,50
Sea and mountain paella	27,00
Lobster rice broth	36,40
"Rossejat" of noodles with cuttlefish and shrimp	24,50
▲ Mushroom risotto with parmesan cheese	24,00

House bread service 3,00

Toasted cristal bread 4,30  
with tomato and extra virgin olive oil

We have gluten-free bread

# Chef's suggestions

▲ ☆	Monkfish and shrimp cannelloni with crustacean cream	31,60
▲	Monkfish tail ibèric style on parmesan and crispy leek soup	28,50
	Lobster stir-fry with chickpeas and aroma of coriander and lemongrass	29,00
	Nebraska veal entrecote (400 gr.) with its garnish	48,00
	Palamós prawns with salt flakes grilled	68,00
	Organic beef tenderloin from Vall Fosca with Padrón peppers	36,50
◆ ☆	Baked monkfish from Rosas with potatoes and garlic and chili sauce	35,80
	Oxtail "24 hours" at low temperature	26,60
☆	Sea bass Donostiarra style (min. 2 people) (price per person)	34,00

## Fish

	Turbot with spring onion, garlic, chili and tomato	33,90
◆ ☆	Grilled bluefin tuna with vegetables and honey sauce and soy with sesame	34,00
◆	Baked sea bass (mín. 2 people) (Price per person)	34,00
	Sea bass in salt with sauteed vegetables (mín. 2 people) (Price per person)	34,00
	Grilled sole With mini vegetables	37,00
◆	Baked sea bream (mín. 2 people) (Price per person)	34,00
	Sea bream in salt with sauteed vegetables (mín. 2 people) (Price per person)	34,00
▲	Cod "pilpil" style with it clams	34,00
	Cod with wild asparagus, spring garlic and mushrooms	32,00
◆	Fish and chips	32,00

## Meats

☆	Lamb shoulder cooked at 63° for 20 hours with potatoes, onion and tomato	33,50
▲	Premium beef sirloin aged for 30 days on the grill with potato gratin and tarragon cream	35,20
	Premium beef sirloin Stone-aged for 30 days with Padrón peppers	35,20
▲	Beef stew Cooked at a low temperatura with creamy potato and vegetable chips	29,80
◆	Beef burger Organic Vall Fosca with chips	25,00
☆	Steak tartare with its condiments and toasts	36,20
	"Chuletón" (800 gr) to the stone with chips and Padrón peppers	69,00
	"Coquelet" old-fashioned roasting	25,00
	Duck magret (400 gr.) stone-cooked with its sauces	50,00



Web



Instagram

Prices in Euros

VAT INCLUDED