

STARTERS:

| Mixed salad | 7,50€ |
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| Goat cheese salad with black olive sauce and pine nut vinaigrette | 8,50€ |
| Lamb's lettuce with beetroot, fruit and smoked salmon | 9,50€ |
| Watermelon gazpacho with grapes and apple | 8,50€ |
| Avocado timbale with creamy mozzarella and balsamic vinegar reduction | 10,50€ |
| Cod carpaccio with rosemary oil | 9,50€ |
| Anchovies by "Can Xillu" from l'Escala with toasted bread with tomato | 13,50€ |
| Iberian ham with toasted bread with tomato | 21,00€ |
| Tuna tartar with creamy fresh cheese | 12,00€ |
| Tomato confit from Vilabertran with goat cheese and basil | 9,50€ |
| Grilled prawns | 18,00€ |
| RICES: | |
| Black rice (mín 2 pax) | 16,00€ |
| Seafood Paella (mín 2 pax) | 17,00€ |
| Fideua (Noodle Paella) (mín 2 pax) | 13,00€ |
| | |

15,50€

Creamy cuttlefish rice with scallop (min 2 pax)



MEDITERRANEAN SEA:

| Monkfish brochette with crayfish and vegetables | 17,50€ |
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| Baked sea bass with mussels sauce | 15,50€ |
| Grilled squid with tomato concasse | 11,50€ |
| Turbot with tomato jam and sautéed vegetables | 23,50€ |
| Dice tuna with shrimp dressed in soy sauce | 20,50€ |
| Sole a la Meunier | 19,50€ |
| Grilled Fish and seafood | 22,00€ |
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| MEAT: | |
| Chicken brochettes with curry sauce and coconut milk | 13,50€ |
| Veal entrecote with mushroom sauce | 17,50€ |
| Veal fillet with gratinated potatoes and Oporto sauce | 22,00€ |
| Girona's beef sirloin with foie | 26,00€ |
| Girona's beef entrecote with chimichurri sauce and gratinated potatoes | 23,00€ |
| Iberian pork with soy and honey sauce | 16,50€ |
| Provençal Lamb chops | 17,00€ |
| Magret of duck with caramelized onion and red fruits sauce | 16,50€ |



Tasting Menu (mín. 2 people)

48,00 € / pax

Bread & Cutlery 1,75 €

VAT included