

STARTERS

LOBSTER SALAD 28,00€
in a truffle vinaigrette

KING PRAWN SALAD 16,00€
fruity

PRAWN CARPACCIO 17,00€
with pine nuts and garlic oil

OCTOPUS CARPACCIO 17,00€
with vinaigrette and pine nuts

SALMON TARTAR 16,00€
with soya and fried egg

IBERIAN CURED HAM 26,00€
Acorn from Guijuelo

CRYSTAL BREAD WITH ANCHOVIES FROM ESCALA 17,00€
with tomatoe

TERRINE OF FOIE MI-CUIT 14,00€
caramelized

VEGETABLE WOK 15,00€
with cured ham and romesco

RISSOTO 14,00€
with king prawn, cured ham and mushrooms

GRILLED OCTOPUS TENTACLE 18,00€
with potato, romesco and poached egg

CRISPY MONKFISH & CHIPS 16,00€

BABY BEACH SQUID 12,00€
andalusian style

GRILLED MUSSELS 9,00€
(from may to october)

SAUTÉED TARRAGONA PRAWNS 17,00€

KING PRAWNS SAUTÉED IN GARILC AND OLIVE OIL 18,00€

FISH

FISH "SUQUET" 22,00€
with king prawns and potatoe

CASSEROLE OF SQUID 24,00€
from Cambrils with stewed onion

GRILLED SQUID 16,00€
with sautéed mushroom

GRILLED SOLE 24,00€
with vegetables

FRESH FISH FROM DE MARKET S.M.

MEAT

SIRLOIN STEAK 23,00€
with garniture

SIRLOIN STEAK FOIE 26,00€
with Pedro Ximenez sauce & mushrooms

GOATLING SHOULDER 26,00€
cooked at low temperature

VEAL FRICANDEAU 14,00€
with mushrooms

BONED PIG TROTTERS 13,00€
with Pedro Ximenz sauce & mushrooms

OX TAIL 16,00€
stewed in red wine

GOATLING RIBS 18,00€
breaded

BREADED CHICKEN 9,00€
with chips

DESERTS

HOME MADE FLAN 5,00€
with ice cream

COULANT 7,00€
with ice cream (min. 10')

HOT CHOCOLATE BUNDLE 7,00€
with ice cream

HOME MADE APPLE TATIN 7,00€
with ice cream

CHEESECAKE SUNDAE 6,00€
with red berries

FRESH ORANGE JUICE 3,50€

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with vainilla ice cream

TRUFFLES 5,00€

MACERATED PINEAPPLE 5,00€
with ron & coconut ice cream

BAILEYS ICE CREAM 6,00€

MOJITO ICE CREAM 6,00€
with ron

TWO FLAVORS ICE CREAM 5,00€

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