

## FOR SNACKING



Sautéed edamame	Tempura prawns
Potatoes "bravas"	Grilled cuttlefish
Russian salad	Grilled squids
Homemade meatballs	Andalusian-style squids
Galician pork ear	Mini squid andalusian style
Spanish omelette	Garlic prawn tails
Artichauts confits au jambon ibérique	Fried anchovies from Escala
Peppers from Padron with coarse salt	Galicina-style octopus
Assorted cheese platter	Anchovies from Escala
Ham and chicken croquettes (4 units)	

## STARTERS

Whole lobster salad with smoked salmon vinaigrette (15min)
Lamb's lettuce salad with burrata, cherry tomatoes, and pesto
Goat cheese salad with bacon, dried fruits and apple
Tomato with tuna belly and Figueres onion
Tudela lettuce hearts with tuna and anchovies with romesco sauce
Beef fillet carpaccio with Grana Padano
Smoked Norwegian salmon with crystal bread
Homemade mi-cuit foie gras with toasted bread and dried fruits
Salmon tartare with avocado and green apple

## OUR IBERIAN SELECTION

Hand-cut Bellota "Pata Negra" ham with tomato bread
½ Hand-cut Bellota "Pata Negra" ham with tomato bread
Wagyu cecina with tomato bread
Diced Bellota "Pata Negra" ham with tomato bread
Iberian cold cuts platter with tomato bread

## BREADS

Bread
Gluten-free bread
Bread dough with butter 180gr
Crystal bread with tomato

## HOT STARTERS

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Snails from Lleida "a la llauna"  
Broken eggs with fries and Bellota ham  
Broken eggs with fries and spicy sausage  
Grilled vegetables and romesco sauce  
Fish & seafood soup  
French onion soup with yolk  
Gratinated cannelloni grandma's style  
Spaghetti with bolognese sauce

## RICE AND PAELLA RICE

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**All our rice dishes are for a minimum of 2 people.  
Price per person.**

Brothy rice with lobster  
Black rice with cuttlefish in its ink  
Seafood paella  
Mixed paella  
Mediterranean fideuá  
Brothy seafood rice  
Dry rice with ribeye steak, its fat, and piquillo pepper

## FISH

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Grilled octopus on potato parmentier and pepper from la Vera  
Grilled turbot fillet with fresh tomatoes and clams  
Donosti-style european sea bass  
Black monkfish dices with shrimps and squid  
Grilled monkfish with seasonal vegetables  
Grilled sea bream with seasonal vegetables  
Grilled salmon with seasonal vegetables  
Grilled sole with seasonal vegetables

# OUR MEAT

## SPECIALITIES

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Steak Tartra made with Premium beef fillet

Baked suckling pig

Baked kid leg

Beef fillet medallion with "pan-seared foie gras"

in port wine reduction and grapes

Ribeye burger with bacon, cheddar,

secret sauce and brioche bun

## JOSPER CHARCOAL GRILLED

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Premium bone-in ribeye steak (1,100 g)

(40 days dry-aged)

Premium bone-in sirloin steak (700 g)

(40 days dry-aged)

Premium bone-in T-bone steak (900 g)

Premium ribeye steak (350 g)

(40 days dry-aged)

Premium beef tenderloin (200 g)

Veal ribeye steak (300 g)

Bone-in veal chop (700 g)

Grilled chicken (20 minutes)

Lamb chops

Duck magret

Butifarra (traditional Catalan sausage)

**All meats include a side of your choice: French fries, roasted potatoes, or green salad.**

## GARNISHES AND SAUCES

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Baked potatoes

Roquefort

Crispy French fries

Green Pepper

Potato fries

Oporto and grapes

Salad

Aioli

Mayonnaise

## SEAFOOD

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French oyster Gillardeau N°2 (unit)  
Grilled zamburiñas  
Grilled opened in half king prawns  
Grilled red shrimps  
Steamed mussels and the bay leaves perfume  
Crab  
Grilled lobster  
Clams in green sauce or grilled

## SEAFOOD PLATTERS

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Whole lobster with French fries and fried egg  
Formentera style

Seafood platter  
(2 red prawns, 2 Norway lobsters, 2 king prawns,  
steamed mussels, clams and 1 scallop)

Full seafood platter to share  
(2 oysters, 1 whole lobster, clams, steamed mussels,  
6 red prawns, 4 Norway lobsters, 2 scallops)

Grilled fish and seafood platter  
(Monkfish, salmon, hake, turbot, sea bass, clams, mussels and squid)

## KID'S MEALS

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Spaghetti with bolognese sauce  
Breaded chicken breast with french fries  
Grilled monkfish with french fries  
Beef fillet medallion with french fries

**IGI INCLUDED**