

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

- 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

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

- 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

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

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

Baked potatoes

Roquefort

Crispy French fries

Green Pepper

Potato fries

Oporto and grapes

Salad

Aioli

Mayonnaise

SEAFOOD

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

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

Spaghetti with bolognese sauce

Breaded chicken breast with french fries

Grilled monkfish with french fries

Beef fillet medallion with french fries