

Cal Pinxo Palau de Mar

SHELL FISH

- Marinière mussels 12,00 €
- Steamed mussels 11,00
- Clams marinière with ham 23,40
- Razor clams 16,50
- Sea nails 14,80
- Cockles (grilled or steamed) 17,00
- Oyster "Amélie spécial fine claire" 5,00
- Mixed shellfish 28,00



FRIED DISHES (in olive oil)

- Fried whitebait of the day 13,00
- Salt-cod fritters 9,50
- Sehllfish croquettes 9,85
- Fried baby squid 18,80
- Calamari 18,80 (11,80 tapa)
- Breaded prawns with Romesco sauce 15,80
- Turbot, sliced and fried on its backbone 19,00

*Since 1979 we have had over
4.500.000 visitis.*

Thank you for enjoying and trusting
Cal Pinxo.

COLD STARTERS

- Tomato salad with longfin tuna 14,00
- King prawn salad with mozzarella 19,00
- Roasted vegetables salad with
cuttlefish shavings 14,00
- Xató de Sitges
(curly endive salad with tuna and cod) 13,50
- Escalivada, roasted vegetables
(peppers, tomato, onion, aubergines) 12,50
- Anxovies in vinegar 6,60
- Esqueixada de bacallà
(sheredded salt-cod salad) 12,50 (8,15 tapa)
- Cantabrian anchovies (6 fillets) 12,00
- Jamón de Bellota R 5J
(Iberian ham from acorn-fed pork) 28,00 (18,60 tapa)
- Beef carpaccio with parmesan cheese 19,00
- Tuna carpaccio 18,50
- Cold tomato soup with basil 10,00
- Gazpacho (in season) 9,60
- Octopus confit 18,00

HOT STARTERS

- Monkfish soup 13,00
- Bouillabaisse soup with seafood & fish 36,00
- Panserotti with garlic prawns 24,00
- Grilled vegetables 15,50



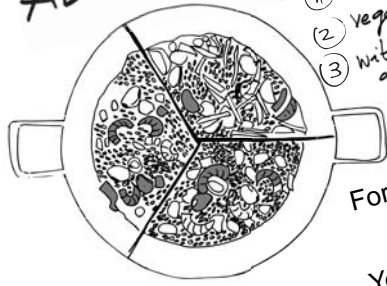
WE HAVE BREAD WITHOUT GLUTEN and ALLERGEN MENU

BREAD SERVICE 1,99€ AND TOASTED WITH TOMATO 3,60€

Vegetarian plates

10% VAT INCLUDED


All in one paella!!!



- ① Seafood
- ② vegetables
- ③ with squid in a cuttlefish



For 3 or 4 people 75,00€

You will take a picture, that's for sure 


PAELLAS, RICE AND VERMICELLI DISHES (TRADITIONAL STYLE)

Rice paella with seafood 20,00

Vermicelli paella with seafood and clams 24,00

Black cuttle fish ink rice 22,00

Rice with fumée red prawns 19,00

 Rice with small vegetables 19,00

Brothi rice with blue lobster (to share) 36,00

Thin vermicelli fideuà (aioli served separately) 16,00

Black ink vermicelli with clams 22,00

Faux rossejat ("*puntalette*" italian pasta only in Cal Pinxo) 13,50

HOUSE SPECIALITIES

All fish on the menu can either be grilled, oven-baked or salt-free on request.

Pinxo-style monkfish with fideuà 32,00

Pinxo-style langoustines 32,00

Fisherman-style shellfish zarzuela 36,00

San Sebastian-style sea bass 31,00

Salt or oven-baked sea bream or sea bass 33,00

Grilled seafood 42,00



Large fish (*ask your waiter*) by weight S/M

S/M According to market price



FULL TABLE TASTING MENU 36€

FISH AND SEAFOOD

Baked monkfish or with white beans 30,00

Hake Basquaise 28,00

Frie hake tails 20,00

Salt-cod with chick peas 23,00

Hake steak 25,00

Sole with orange sauce or "meunière" 27,00

Grilled Barceloneta prawns S/M

Live Mediterranean lobster (one piece) 44,00

SEAFOOD PLATTER FOR TWO 95,00

Local lobster . Prawns . Langoustines .

Clams . Sea nails . Razor clams .

Cockles . Mussels .

MEATS

Fillet steak with pepper sauce or grilled 30,00

Grilled entrecote with garnish 25,00

10% VAT INCLUDED