

To share

Marinière or steamed mussels	14,00
Clams with white wine sauce and iberian ham	23,50
Razor clams	19,50
Fried whitebait	16,00
Salt-cod fritters (4u.)	8,00
Shellfish croquettes (4u.)	9,00
Calamari	18,00
Small white prawn	11,00
Fried baby squid	21,00

Starters

Roumégous Fine Claire Oyster	5,50
Tomato salad with longfin tuna	16,00
🍷 Tomato carpaccio with burrata	13,50
Roasted vegetables with cuttlefish shavings	15,00
“Esqueixada”- Shredded salt-cod salad	15,00
Cantabrian anchovies (6 fillets)	13,00
Jamón de Bellota R. 5J (50gr.)	18,50
Tuna tartare	16,50
🍷 Cold tomato soup with basil oil	11,00
Octopus confit	16,50
🍷 Grilled vegetables	16,00
Monkfish soup	16,00

House Specials

“Paella del Senyoret”	24,00
“Magatzem” rice (cuttlefish, artichoke and prawn)	24,00
“Pinxo-style” monkfish with fideuà	35,00
“Zarzuela”- Fish & shellfish with marinière sauce	44,00

Rice and noodles

Rice paella with seafood	24,00
Black cuttlefish ink rice	23,50
Rice on red prawn broth	22,00
🍷 Rice with mixed vegetables	19,50
Rice soup with blue national lobster	39,00
All in one paella (“senyoret”, black, vegetables)	75,00
Vermicelli paella with seafood and clams	26,00
“Fideuà”- Thin vermicelli fideuà with allioli	18,00
Black ink vermicelli with clams	23,00

Fish

Grilled fish and seafood “Parrillada”	39,50
Hake trunk	27,50
Sole a l'orange or “meunière”	29,50
Today- bass, seabass, turbot, ...	according to market

Meat

Fillet or Sirloin Girona beef steak	32,00/
with pepper sauce or grilled	26,50

Bread/ Toasted bread with tomato	1,75/ 3,25
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We have allergen menu and gluten-free bread

Vegetarian dish 🍷

Prices with 10% VAT Incl.