

COLD STARTERS

Guillardeau Oysters

Salmon tartare with kimchi mayonnaise

Red Tuna tartare with avocado and spring onion

BIO lettuce salad with tomato, onions and tuna belly

HOT STARTERS

Coloma Patatas Bravas

andalusian style squid rings

Cocotte of clams marinière style

Home-made Cod fritter

Home-made ham or red shrimp croquettes

Small cod sandwich with mayonnaise and green pepper

DELICATESSEN

Foie gras Micuit with toasts and red fruits

Iberian acorn ham D.O.P Jabugo (Huelva)

Toasts with spicy Porreres sobrasada with honey and sesame

Tasting of 6 artisan cheeses with quince, grapes and nuts

Natural cured Loin Duroc, El Graner, Vilafant (Girona)

Dominguez Norwegian salmon, naturally smoked

Toasted coca bread spread with fresh tomato and extra virgin olive oil

This establishment has information available for consultation regarding the presence of allergens in our products, Please contact our staff for more information

OUR CLASSICS

Traditional gratin cannelloni

Stir-Fry off prawn, squid, anchovy and cod with tartar sauce

Bouillabaisse-style fish and seafood soup with toast and rouille sauce

Broken fried eggs with fried potatoes and acorn-fed iberico ham

Spaghetti Alle Vongole with prawns and clams

RICES AND FIDEUÀ

(Minimum serving for 2 people)

Paella Del Senyoret (with peeled sea-food)

Seafood soupy rice

Rice with vegetable broth and fresh seasonal vegetables

Mountain rice with chicken, pork ribs and bacon

Fideuà noodles with cuttlefish and clams

FISH

Tuna tataki with tomato tartar and wasabi mayonnaise

Grilled Norwegian salmon loin with red curry and basmati rice

Cod au gratin with garlic mayonnaise

Sauteed beach calamari with confit onion and tomato casse

Vegetable, fish and shrimp cannelloni with seafood sauce

NATIONAL MEAT

Steak Tartare

Beef tenderloin with Café de Paris sauce