



Menu

First course

Goat cheese salad and nuts
Avocado, mango and strawberry salad
Salmon rolls stuffed with roasted vegetables
Veal carpaccio with parmesan flakes
Octopus carpaccio galician style
Toast topped with roast vegetables and anchovies
Variety of fried fish from the coast
Shellfish bisque
Soupe of the day
Tagliatelle bolognese
Homemade canelloni au gratin
Stuffed piquillo pepper with prawns

Second course

Mixed paella*
Vegetables paella*
Lobster paella* (supl. +8)
Fideuà*
Lobster fideuà* (supl. +8)
Grilled cuttlefish with seasonal garnish
Grilled salmon with seasonal garnish
Grilled monkfish medallions with seasonal garnish (supl.+6)
Monkfish medallions santurce style (supl.+6)
Grilled sea bass supreme with seasonal garnish (supl.+6)
Oven-baked sea bass supreme Marsol style (tomato, onion, mushrooms and prawns) (supl.+7)
Chicken with langoustines
Duck with pears
Beef steak with seasonal garnish (supl.+3)
Beef tataki with roasted vegetables (supl.+5)
Round beef with mushrooms
Charcoal-grilled rack of lamb (supl.+3)
Roasted kid-goat (supl.+4)
Meatballs with cuttlefish

Dessert

Assorted fruit
Crema catalana
Homemade crème caramel with cream
Grilled xuxo de Girona with cinnamon ice cream (supl.+3) (15min)
Fresh fruit with catalan cream (supl.+3)
Cake of the day
Chocolate coulant with cream
Crêpe with chocolate with cream
Ice cream to taste
Crocanti ice
Frozen truffles with cream

*Min. 2 PAX