



Carte

Tapas

Sea urchins au gratin (unit)	5,50 €
Grilles scallops	5,00 €
Steamed mussels	5,50 €
Sauteed coquina clams	9,00 €
Shrimps in garlic sauce	9,00 €
Fried squid andalusian style	6,00 €
Baby squid andalusian style	6,00 €
Iberian cured ham	8,00 €
Homemade croquettes (unit)	1,50 €
Fried potatoes	3,50 €
Fried potatoes in spicy sauce	4,00 €
Catalan tomato toast bread	3,00 €

First course

Goat cheese salad and nuts	8,00 €
Avocado, mango and strawberry salad	9,00 €
Salmon rolls stuffed with roasted vegetables	10,00 €
Veal carpaccio with parmesan flakes	9,00 €
Octopus carpaccio galician style	9,00 €
Toast topped with roast vegetables and anchovies	9,00 €
Variety of fried fish from the coast	10,00 €
Shellfish bisque	8,00 €
Soupe of the day	8,00 €
Tagliatelle bolognese	8,00 €
Homemade canelloni au gratin	9,00 €
Stuffed piquillo pepper with prawns	9,00 €

Second course

Mixed paella*	14,50 €
Vegetables paella*	15,00 €
Lobster paella*	21,00 €
Fideuà*	14,50 €
Lobster fideuà*	21,00 €
Grilled cuttlefish with seasonal garnish	12,00 €
Grilled salmon with seasonal garnish	12,00 €
Grilled monkfish medallions with seasonal garnish	19,00 €
Monkfish medallions santurce style	19,00 €
Grilled sea bass supreme with seasonal garnish	19,00 €
Oven-baked sea bass supreme Marsol style (tomato, onion, mushrooms and prawns)	19,50 €
Chicken with langoustines	12,00 €
Duck with pears	13,00 €
Beef steak with seasonal garnish	15,00 €
Beef tataki with roasted vegetables	19,00 €
Round beef with mushrooms	13,00 €
Charcoal-grilled rack of lamb	15,00 €
Roasted kid-goat	18,00 €
Meatballs with cuttlefish	12,00 €

Dessert

Assorted fruit	5,50 €
Crema catalana	4,00 €
Homemade crème caramel with cream	3,00 €
Grilled xuxo de Girona with cinnamon ice cream (15 min)	5,50 €
Fresh fruit with catalan cream	5,50 €
Cake of the day	4,00 €
Chocolate coulant with cream	5,00 €
Crêpe with chocolate with cream	4,50 €
Ice cream to taste	4,50 €
Crocanti ice	4,00 €
Frozen truffles with cream	4,50 €

*Min. 2 PAX
VAT INCLUDED