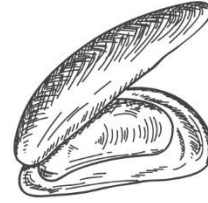






TO BEGIN






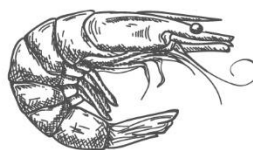
Fried potatoes with spicy sauce / Patatas bravas	8,90 €
Roasted meat croquettes / Croquetas de cocido	10,50 €
Cuttlefish croquettes and green pepper / Croquetas sepia y pimiento verde	12,00 €
Mushroom and sweet potato croquettes  / Croquetas de setas y boniato	12,00 €
Hummus with carrot sticks and toasts 	14,50 €
Guacamole with nachos 	14,50 €
Fried Little squids Andalusian style / Chipirones a la andaluza	18,00 €
Romana style squid / Calamares a la romana	21,50 €
Steamed or grilled mussels / Mejillones	14,50 €
Grilled razor from Galicia / Navajas	19,50 €
Sautéed clams with garlic and parsley / Almejas	17,50 €
Seafood assortment / Variat closca	25,00 €
Scallops with ham and caramelized onion / Zamburiñas	21,00 €
Iberian ham and flatbread with tomato / Jamón	22,50 €
Flatbread with tomatoes and olive oil  / Pan con tomate	3,90 €



STARTERS




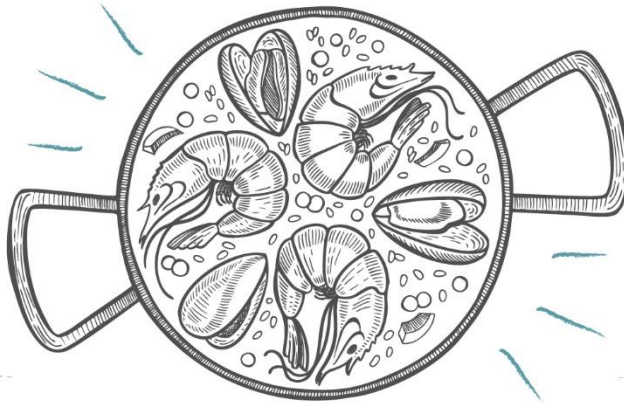
Green salad with egg, olives, letucce / Ensalada conca del Tordera	13,50 €
Burrata cheese salad with tomato, aubergine and sweet vinaigrette 	16,00 €
Marinated salmon salad with pinions emulsion / Ensalada salmón	16,00 €
Shrimps from Blanes with garlic and chillies / Gambas	29,00 €
Tuna tataki with avocado mousse and kimchi mayonnaise / Tataki atún	22,50 €
Sauteed vegetables with honey and soy 	14,00 €
Green ravioli with tomato sauce, pin nut and oil of basil 	17,50 €



PAELLA & FIDEUÁ

These dishes are for a minimum of two persons

Seafood Paella / Paella marinera	22,50 € p.p.
Smoked Paella / Paella a la brasa	22,50 € p.p.
Black rice paella / Paella de arroz negro	22,50 € p.p.
Fisherman style fideuá / Fideuá de pescadores	22,50 € p.p.
Casseroled rice with lobster / Arroz a la llauna con langosta	31,00 € p.p.
Vegan Paella  / Paella vegana - vegetariana	20,00 € p.p.



For the little ones

Caneloni / Canelones	12,90 €
Macaroni Bolognese / Macarrones	12,90 €
Roasted meat croquettes and French fries / Croquetas	12,90 €
Breaded chicken breast and french fries / Pollo	12,90 €
Hamburger and french fries / Hamburguesa	12,90 €


JOSPER GRILLED

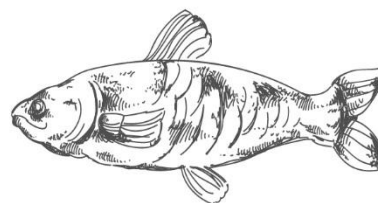
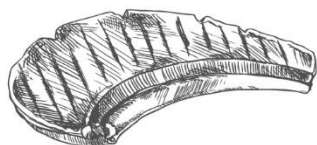


... fish

Monkfish with tomato sauce / Rape estilo Nui Beach	24,50 €
Grilled Salmon in oak wood / Suprema de salmon, en madera de roble	23,50 €
Codfish with honey and raisins / Bacalao con miel y pasas	22,00 €
Grilled squid with garlic and parsley / Calamar brasa	21,00 €
Grilled octopus with creamy potato / Pulpo a la brasa	24,50 €
Sea bass supreme in "donostia" style (spring garlic + chilli) with baker potato / Suprema de corvina a la donostiarra	23,00 €

... meat

Grilled Iberian pork pluma (boneless flank) / Pluma	24,50 €
Entrecôte from Girona (400 gr.) / Entrecot	23,50 €
Grilled duck breast marinated with soy and citrus / Magret	22,00 €
Lamb rib chops breaded with panko, honey and mustard / Costillas	22,50 €
Quinoa, lentils, soy and curry grilled burger  / Burger quinoa	15,00 €



DESSERTS

White chocolate coulant and chocolate ice cream / Coulant choco blanco	7,00 €
Bread with chocolate, olive oil pearls and salt / Chocolate con aceite y sal	7,00 €
Mousse of imperial tangerine / Mousse de mandarina imperial	7,00 €
French toast of coconut milk and ice cream / Torrija con helado	7,00 €
Catalan cream with toasted sugar / Crema catalana	7,00 €
Tiramisu	7,00 €
Chocolate bomb and tangerine ice cream / Buñuelo chocolate	7,00 €
Strawberries with orange juice and vanilla ice cream / Fresas	7,00 €

Selecció de gelats artesans



Citrus and Raspberry ☒ / Cítricos y frambuesa	6,00 €
Chocolate 72% cocoa with caramelized pistachios	6,00 €
Mexican Vanilla ☒ / Vainilla mexicana	6,00 €
Toasted Almond with Jijona nougat ☒ / Almendra tostada, con turrón de Jijona	6,00 €

Recommended Liquors

Gramona vi de gel Gewürztraminer (D.O. Penedès)	4,50 €
Dolç Mataró AA (D.O. Alella)	4,50 €
Floralis Moscatell de Torres (D.O. Penedès)	3,50 €

☒ gluten free

Prices with taxes included

