Rice and pasta dishes

Fish and seafood rice broth (arroz caldoso) (min.2 pers.) €21/pers Squid and fresh artichoke paella (min.2 pers.) €20.50/pers Crab rice broth (arroz caldoso) (min.2 pers.) €20.50/pers Lobster rice broth (arroz caldoso) (min.2 pers.) €20.50/pers Mountain-style meat paella (min.2 pers.) €19/pers Prawn and chilli tagliatelle €15

Tagliatelle with clams €16

Macaroni bolognese €11.50

Fish dishes

Cod carpaccio with things €15

Tuna carpaccio €18

Tuna tataki with guacamole €23

Lobster stew €25/pers.

Ibizan-style stewed fish (bullit de peix) with saffron €19

Manta ray with black butter €21

Grilled squids with green asparagus and garlic shoots €20

Hake with beurre blanc and salmon eggs €19

Wild-caught fish m.p. (check board)

Meat dishes

Beef carpaccio with a foie gras mousse €18

American-style hamburger €17

Hamburger with mushroom gravy €14

Grilled Girona rib eye steak €25

Slow-roasted lamb €18.50

Desserts €6

Brownie with vanilla ice cream
Catalan crème brûlée
Meringed milk & honey skittle
Cake of the day (ask the waiter)
Lemon pie

Seasonal fruit
Carrot cake
Fonteta "recuit" fresh cheese
Can Massot-style Russian cake

For the table

Local andalusian-style breaded calamari €17 Chicken & ham croquettes €9

Bhutan potatoes ½ half portion €6.50 full €13

Patatas bravas (fried potatoes in spicy sauce) €9

Spicy clams with jerez (200 g) €15

Butterflied langoustines €15

Grilled red prawns €25

Padrón peppers €9

Battered sea anemones with algae €16.50

Steamed mussels with cider water €13

Edamame €5.50

Grilled sardines €13

Large anchovies and bread with tomato €16

Cod fritters €13

Beef jerky (cecina) with lime €20

Oysters Guillardeau €4 (each)

Bread with tomato and Arbequina olive oil 64

Cheese plate €15

Locally Grown Vegetables

Garden tomato salad with tuna belly €14.50

Green salad with pickling €13.50

Tomato and sweet onion salad €15.50

Garden salad €13.50

Gazpacho €10

Green asparagus with romesco sauce 13ε

Grilled vegetables €12

Vegetarian menu €20