

DESSERTS

	IN	OUT
Lemon Pie our way	6,00	6,60
Red fruits with mascarpone cream and violet ice-cream	6,00	6,60
Coco & Mango with mojito sorbet	6,00	6,60
Chocolate cream with strawberries & raspberry	6,00	6,60
Catalan cream	5,80	6,30
"Tarte tatin"	6,00	6,60
Warm chocolate coulant with cherry and strawberry jam	6,50	7,15
Fresh fruit salad with mojito sorbet	5,85	6,40
Tiramisu with cherry ice-cream	6,00	6,60
Ice creams and sorbet	5,00	5,50
Nuts with moscatell (Sweet dessert wine)	5,50	6,00
"Recuit" (fresh goat cheese) with honey and quince	5,50	6,00
Fresh squeezed orange juice	3,50	3,85
Homemade cake	6,00	6,60
"Valencià", Orange juice with vanilla ice-cream	5,75	6,30
Café Gourmand *	7,00	7,70

* Not included in the desserts on the menu.

LUNCH MENU

MONDAY TO FRIDAY, EXCLUDING HOLIDAY

Choose from:

One starter ① + One main ② + Dessert + Bread & Water

House wine glass from 3,10

29,50€
person, inside

32,00€
person, outside

We have a menu with information on allergies and food intolerances.
Please ask for more information to our staff.

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BAR TAPES
RESTAURANT & LOUNGE

STARTERS

	IN	OUT
Vegetable crisps	4,20	4,60
Hummus with carrot crudités and toasted bread	8,10	8,90
Salt cod brandade, tomato compote and black olive	9,30	10,25
① Our house-made Russian salad	7,75	8,50
Fresh homemade guacamole with nachos	8,50	9,35
Iberian ham croquettes 5 pcs	8,00	8,80
Porcini mushroom croquettes 5 pcs	8,00	8,80
Eggplant and goat's cheese croquettes 5 pcs	8,00	8,80
Fried baby squid Andalusian-style with passion fruit mayonnaise	11,00	12,10
Calamari rings in light batter	11,00	12,10
Bravas potatoes with spicy sauce	6,50	7,15
Foie gras mi-cuit, orange compote and toasted flatbread	17,50	19,25
Grilled scallop per piece	6,00	6,60
Vegetables in tempura	11,90	13,00
Octopus, mashed potatoes and Padrón pepper tapa	12,00	13,20
Chicken fingers with spiced mayonnaise	11,00	12,10
Battered prawns with wasabi, soy and ginger	14,90	16,40
Battered artichokes with orange mayonnaise	11,00	12,10
Salted cod fritters with romesco sauce and aioli	11,00	12,10
① Fried eggs with Iberian ham and fried potatoes	12,00	13,20

LIGHT & HEALTY

Green salad with Iberian ham, confit artichokes, strawberries and mint	13,50	14,85
① Caesar salad with chicken	12,50	13,75
Green salad with mustard vinaigrette	10,50	11,55
① Green salad with Goat's cheese, crispy bacon and pine nuts	12,50	13,75
Grilled tofu with quinoa, chickpeas, yogurt sauce, curry and pickled beetroot	13,00	14,30
Poke Bowl with basmati rice, quinoa, avocado and mango with salmon or prawns	16,40	18,00
① Buffalo burrata with roasted vegetables (escalivada) and pesto	13,00	14,30
Cold salmon tataki with wasabi ice cream	17,50	19,25
① Artichoke velouté with artichoke crisps and breaded brie	13,80	15,15
① Seasonal cream soup with Iberian pork filled ravioli	12,50	13,75
Fish soup with garnishes and saffron	12,50	13,75
Chicken broth with pasta and meatballs	12,00	13,20

FLATBREAD (coca de vidre)

Coca de vidre with tomato and extra virgin olive oil	3,75	4,10
Coca de vidre with Iberian ham	10,50	11,55
Coca de vidre with brie and Iberian ham	12,50	13,75
① Coca de vidre with anchovies from L'Escala	10,20	11,20
Coca de vidre with foie gras and vanilla flavored oil	13,90	15,25

TARTARS

Salmon tartare with a hint of ginger and delicate wasabi ice cream*	18,00	19,80
Tuna tartare*	18,00	19,80
Hand-cut beef tartare served with French fries	18,90	20,65

*Includes side salad

PASTA

② Artichoke filled ravioli with Parmesan and hazelnuts	12,50	13,75
Gratinated macaroni with Bolognese sauce	11,90	13,00
Traditional roast meat cannelloni	12,50	13,75

RICE FROM ESTANY DE PALS, Enjoy our rice dishes with ease, all shells and bones removed

	SALA	EXT
② Fideuà (noodle paella)	17,00	18,70
"Señorets" rice, peeled prawns, cuttlefish and mussels	18,50	20,35
Black rice with squid ink	17,90	19,70
Salt cod and artichoke rice	18,50	20,35
② Pig's trotters and spare rib rice	18,00	19,80
Boned rabbit rice with morel mushrooms and broad beans	18,50	20,35

WORLD CUISINE

Lamb curry with aromatic basmati rice	18,50	20,35
② Thai-style green chicken* curry with coconut milk and chilli	18,00	19,80
Chicken* bastilla with almonds	18,00	19,80
② Chicken* couscous with seasonal vegetables	18,50	20,35
Lamb shoulder tagine	18,50	20,35
Fish & Chips with tartare sauce and garden peas	18,00	19,80
② Stir-fried vegetables and shimeji mushrooms with chicken or prawns	17,00	18,40
② Yakisoba noodles and stir-fried vegetables with salmon or prawns	17,50	19,25
*Halal		

MOM'S STEWS

Monkfish with broad bean, pea, black pudding and mint stew	21,50	23,65
② Cuttlefish with meatballs and peas	17,80	19,50
Veal fricandó (Catalan stew) with morel mushrooms	18,50	20,35
② Braised pig's trotters with turnips and chickpeas	17,75	18,95
Braised veal cheek with porcini mushrooms and potato parmentier	18,50	20,35
② Callos, Veal head, trotter and tripe with chickpeas	17,50	19,25

MEATS*

Beef tenderloin	21,00	23,10
Boneless Girona veal entrecôte 300g net weight	20,00	22,00
② Boneless dry-aged beef entrecôte 250g net weight	18,00	19,80
Free-range chicken breast	17,00	18,70
② 100% acorn-fed Iberian pork secreto	18,00	19,80
100% Angus beef burger with cheddar, bacon, French fries and side salad (lettuce, tomato, cucumber and pickled onion)	17,50	19,25

FISH*, boneless

Roasted monkfish	21,50	23,65
Grilled turbot	20,50	22,55
② Salt cod loin with almond aioli	20,50	22,55
② Grilled hake	18,50	20,35
Salt cod belly with garlic and pepper	17,80	19,60
Octopus with mashed potato, Padrón peppers, onion and paprika	19,00	20,90
Premium salmon fillet	19,00	20,90

Side Dishes* / A side dish to choose

Potato, onion, tomato and garlic confit (ideal with fish)	3,00	3,30
Mashed potato Aromatic basmati rice		
Stir-fried vegetables Home-made French fries		