

M

TO SHARE

Truffled croquettes	6,95
Crispy crystal prawns with a spicy touch	6,90
Two-cooked artichoke with cured yolk and ham shavings	6,70
Fried eggs with Iberian ham	8,90
Squids at "Andaluza" style	8,95
Salmon tartar with avocado and trout roe	12,80
Mussels with yellow curry, coconut, lemon grass, coriander and jasmine rice bolecito to dip	9,90
Grilled prawns from Palamós (p.m.)	-
Iberian ham and its coca bread with tomato	13,95
Coca bread with tomato	2,05

STARTERS

Gazpacho	5,95
"Green": baby spinach, avocado and pea hummus, with pine nut vinaigrette	6,95
Duo hummus (chickpea & beetroot) & papadum	6,45
Grilled wild asparagus with coconut béchamel and citrus aroma	7,65
Cod "Esqueixada" with grated natural tomato, kalamata olives and crispy onion	7,95
Salad with goat cheese shavings and raspberry, sprouts and nori seaweed	7,85
"Raviolón" of tail in red wine with smooth parmantier, demiglace and raspberry salad	10,50
Spaghetti carbonara "made to order" on Pecorino	10,50
Truffled porcini risotto, parmesan cloud and portobello	12,95
Black rice with cuttlefish and ali oli (min. 2 people)	15,50
Octopus rice with artichokes (min. 2 pers.) (price per person)	14,90
Seafood paella (min. 2 people) (price per person)	16,95

VAT included | Bread 1,10€ | Gluten-free bread 1,35€ | Tomato-rubbed coca bread 2,05€

LAND

Roasted chicken with prawns and potatoes with toasted butter	12,60
"Raviolón" of oxtail in red wine with smooth parmantier, demiglace and raspberry salad	10,50
"Cheeseburger Addicted" and its homemade fries	11,95
Roasted duck magret with red fruit sauce	14,90
Lamb terrine with ganxet hummus, pine nuts, pistachios, green olives and lemon demiglace	15,80
MR ENTRECOT	16,80

SEA

Salmon tartar with avocado and trout roe	12,80
Cod cannelloni and roasted garlic sprouts with fried tomato sauce with basil, pine nuts and Parmesan	10,60
Tuna tataki with fresh seaweed salad and fresh mango	15,80
Diced salmon with cava with celery and yucca chips	14,50
Cod fillet gratin with mild alioli on tomato jam	16,60
Grilled prawns from Palamós (p.m.)	-

SWEET ENDING

Sponge with Greek yogurt, raspberry sorbet and candied red fruits	5,40
The "little Willy" dessert (molten chocolate with nougat ice cream and burnt Catalan cream)	5,25
Cream profiteroles with chocolate fondant	5,35
Catalan cream	5,25
Tempered cheesecake	5,95
Chocolate coulant with homemade cream	5,95
Our chocolate truffles	4,90
Trio of citrus sorbets	5,25

On terraces 10% supplement

If you have any allergies or food intolerance, please ask our list of allergens.
(p. m.) price according to market