

PALAMÓS

TRIAS

HOTEL · RESTAURANT

RESTAURANT

VOL 1 / N°1



The old

CLASSICS

are back

GRILLED SHRIMP FROM PALAMÓS

ANDILANACASADEMENJARS

TO SHARE

TRIAS PATATAS BRAVAS	5.95	TAPA OF GALICIAN-STYLE OCTOPUS	14.25
SHRIMP AND SCALLOP CROQUETTE (PRIX PER UNIT)	2.85	MUSSELS A LA MARINERA OR STEAMED	9.45
★ OX-TAIL CROQUETTE (PRIX PER UNIT)	2.85	GRILLED RAZOR CLAMS	14.95
BREADED CALAMARI WITH LIME SALT	9.95	★ GRILLED CLAMS	15.80
FRIED EGGS WITH IBERICO HAM AND CHIPS	11.45	GRILLED SCALLOPS (PRIX PER UNIT)	2.95
L'ESCALA ANCHOVIES WITH TOMATO-RUBBED COCA BREAD	10.20	★ GRILLED SHRIMP FROM PALAMÓS	S.M.
ANCHOVIES (PRIX PER UNIT)	3.50	IBERICO HAM WITH TOMATO-RUBBED BREAD	14.95
		★ TWICE-COOKED ARTICHOKES WITH YOLK AND HAM SHAVINGS	7.30
<hr/>			
BREAD	1.30	TOMATO-RUBBED BREAD	2.70
		GLUTEN FREE BREAD	2.00

STARTERS

 TRADITIONAL GAZPACHO (SEASONAL)	6.75
GREEN SALAD WITH BOILED EGG AND TUNA IN OIL	6.50
★ PRAWN SALAD WITH AVOCADO CREMEUX AND RECUIT CHEESE	8.95
GOAT CHEESE SALAD WITH GRANOLA, MANGO AND STRAWBERRY VINAIGRETTE	8.15
CAESAR SALAD WITH CRISPY CHICKEN	6.95
BOLOGNESE MACARONI WITH CRUNCHY PARMESAN	8.40
COD ESQUEIXADA WITH FRESHLY GRATED TOMATOES, KALAMATA OLIVES AND FIGUERES ONION	7.95
★ TRUFFLED BEEF CARPACCIO WITH PARMESAN AND ROCKET	10.95
GRILLED VEGETABLES WITH ROMESCO AND TARTARE SAUCES	8.50
FISH SOUP WITH TOAST ROUNDS AND ROUILLE	8.25

WHOLE FISH FROM THE PALAMÓS DOCKS

ORDER AHEAD

ASSORTED FISH CHARGILLED

ROASTED RED SCORPIONFISH

SALT-ROASTED WILD GILT-HEAD BREAM

ROASTED WILD SEA BASS

GRILLED WILD TURBOT

WILD MONKFISH WITH CLAMS

GRILLED LOBSTER

P.S.M.

THE TRIAS RICE DISHES



CREAMY LOBSTER RICE (MINIMUM TWO SERVINGS, PRICE PER SERVING)

26.50

BLACK RICE

WITH CUTTLEFISH AND LIGHT AIOLI
(MINIMUM TWO SERVINGS, PRICE PER SERVING)

14.40

★ BLACK RICE WITH CUTTLEFISH, SCALLOPS AND LIGHT AIOLI (MINIMUM TWO SERVINGS, PRICE PER SERVING)

17.95

FIDEUÀ

11.80

★ MARÍA TRIAS FISH PAELLA (MINIMUM TWO SERVINGS, PRICE PER SERVING)

15.75

PAELLA MIXTA DE PALAMÓS

(MEAT AND FISH)
(MINIMUM TWO SERVINGS, PRICE PER SERVING)

14.75



PERFECT PAIRING

ESTRELLA DAMM	3.25
VOLL DAMM	3.65
TURIA	3.85
FREE DAMM	3.45
CANYA	2.25
COPA	2.95
1/2 LITER	4.95

TURF

SURF

CHICKEN WITH MORELS 11.75

TRIAS BURGER 12.20
(BURGER, BACON, CARAMELISED ONION,
TOMATO, SALAD AND CHEDDAR CHEESE
WITH BRIOIX BREAD)

SPICY BEEF TARTARE 12.95
WITH WHOLE-GRAIN MUSTARD ICE CREAM
AND THIN CRACKERS

ROASTED DUCK BREAST 14.25
WITH ORANGE SAUCE AND MASH

★ IBERICO PORK 17.25
WITH ROASTED SWEET POTATOES AND CHIMICHURRI

DUCK CONFIT 15.95
WITH CINNAMON POTATOES, TOASTED SWEETCORN
AND SWEET-WINE DEMI-GLACE

TRIAS CANNELLONI 10.25

ROAST CHICKEN WITH LANGOUSTINES 12.20
AND BROWN-BUTTER POTATOES

SLOW-COOKED SHOULDER OF LAMB 24.95
WITH FRIED SLICED POTATOES

AGED ENTRECÔTE 20.50
WITH CHIPS AND PADRÓN PEPPERS

GRILLED SIRLOIN STEAK 23.00

GRILLED CALAMARI 14.50
GLAZED WITH GREEN-GARLIC OIL AND TAPENADE

BABY OCTOPUS COOKED IN ONION 12.95
WITH A HINT OF SPICE,
CRUSHED POTATOES, AIOLI AND CRUNCHY ONION

TUNA TATAKI 16.25
WITH FRESH SEAWEED SALAD AND MANGO

COD CANNELLONI 10.25
WITH HOUSEMADE TOMATO SOFRITO WITH BASIL,
PINE NUTS AND PARMESAN

★ COD AU GRATIN WITH LIGHT AIOLI 16.25
AND TOMATO-BASIL JAM

BAKED GILT-HEAD BREAM 14.95
WITH POTATOES, ONION AND TOMATOES

GRILLED MONKFISH 23.90
WITH VEGETABLES

GRILLED TURBOT 27.50
WITH VEGETABLES

HAKE STEW 17.95
WITH POTATOES

DESSERTS

GREEK-YOGHURT MOUSSE,
RASPBERRY SORBET AND CONFIT RED BERRIES

5.25

CATALAN CREAM

5.50

★ **CREAMY WHITE-CHOCOLATE CAKE**
WITH MANGO AND PASSION FRUIT CHUTNEY

5.95

WHIPPED CREAM PROFITEROLES
WITH WARM CHOCOLATE SAUCE

5.20

DULCE DE LECHE CHEESECAKE
MADE BY JULIÁN

5.95

RECUIT FONTETA CHEESE
WITH ROSEMARY HONEY

5.20

★ **SOUFFLÉ HOTEL TRIAS**
(MINIMUM TWO SERVINGS, PRICE PER SERVING)

5.50

FRESH PINEAPPLE CARPACCIO
WITH VANILLA ICE CREAM AND CARAMEL COULIS

5.95

HOUSEMADE TARTE TATIN
WITH FRESH CREME CHANTILLY

5.95

★ **HAZELNUT COULANT**
WITH VANILLA ICE CREAM AND CREME ANGLAISE

5.95

TRUFFLES WITH WHIPPED CREAM

4.95

TRIO OF SORBETS

5.25

ICE CREAM FROM OUR CREAMERY
ASK US THE DAILY VARIETY

4.75

DULCE DE LECHE CHEESECAKE



CREAMY WHITE-CHOCOLATE CAKE

A FAVOURITE WITH
OUR MOST LOYAL DINERS

★TIM★
BAON

(NOUGAT ICE CREAM WITH CATALAN CREAM
AND CHOCOLATE SAUCE)

5.25

PALAMÓS

TRIAS

HOTEL · RESTAURANT

RESTAURANT

VOL 1 / N°1



You can't miss Maria Trias'

PAELLA

WITH EXQUISITE FRESH FISH