

Mundet



**CREAMY
LOBSTER RICE**

tapas

Patatas bravas with <i>chistorra</i>, romesco sauce with a spicy touch and roasted garlic aioli	5.80
Crunchy white glass shrimp with a spicy pinch	7.60
★ Cuttlefish ink croquettes with lime emulsion (8 pieces)	7.25
Cod friters with light romesco sauce	5.95
Breaded calamari with a hint of lemon	9.95
Sunny-side up eggs with iberico ham on chips	9.25
★ Sunny-side up eggs with <i>crispie glass shrimp</i> and crunchy potatoes	9.95
Grilled razor clams	14.95
Grilled scallops with café de Paris butter (4 pieces)	13.75
Black pepper rock mussels	10.95
Iberico ham with tomato-rubbed bread	14.95

Twice-cooked artichoke with runny yolk and ham shavings

7.30



BREAD 1.30

TOMATO-RUBBED BREAD 2.70

GLUTEN FREE BREAD 2.00

starters

🌿 Millefeuille with aubergine, cream cheese and honey-soy vinaigrette	6.40
★ Spaguetti <i>frutti di mare</i> (with shrimps, mussels, squid, clams, mullet roe and mussel butter)	12.95
🌿 Traditional gazpacho with croutons (seasonal)	5.95
Classic fish soup with toast and rouille	6.90
Smoked sardine salad with charred aubergine and apple	9.95
Salted cod salad with orange, purple potatoes, red onion and aragon olives	9.95



Salad with goat cheese, MANGO, GRANOLA AND HONEY VINAIGRETTE

7.25 🌿

THE PRESENTATION OF THE DISHES MAY VARY.

fish

- Hake in a traditional stew** 13.95
with clams, mussels and baby potatoes
- ★ **Tuna Burger with avocado cream, sun-dried tomatoes, soy-mayonnaise in a brioche bun** 13.95
- Grilled sardines** with tomato-rubbed bread 8.75
- Baked sea bream** with potatoes, red onion, cherry tomatoes and thyme 14.95
- Grilled calamari glazed with teriyaki sauce** 12.95
and marinated zucchini
- Supreme salmon to orange** 15.95
with confit leeks and Figueres onion
- Cod au gratin with aioli** 15.80
and tomato jam



Tuna tataki ★
WITH FRESH SEAWEED SALAD AND MANGO
14.95



Girona beef entrecôte ★
WITH FRENCH FRIES
15.95

meat

- Rustic roasted chicken with langoustines** 10.95
and potatoes in toasted butter
- Chicken breast grilled** with fresh herbs 9.95
- ★ **Secreto with *Pedro Ximénez* sauce, raisins and parmentier** 12.95
(juicy marbled pork cut)
- Beef burger** 12.20
with cheddar cheese and crispy bacon on a brioche bun
- Grilled beef skirt** with mashed sweet potatoes and chimichurri sauce 12.95



Creamy lobster rice

(price per serving, min. two servings)

24.95

rice

Seafood paella (price per serving, min. two servings) 14.95

★ Black rice with cuttlefish (price per serving, min. two servings) 14.25

Meat and seafood paella (price per serving, min. two servings) 13.20

Mundet fideuà (price per serving, min. two servings) 11.80

desserts

 ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

Greek yogurt mousse (with raspberry sorbet and candied red fruits) 4.95

Catalan cream 3.95

Chantilly cream profiteroles and chocolate sauce 4.25

★ Tim baon (nougat ice cream with crème brûlée and hot chocolate sauce) 4.75

Chocolate truffles (with freshly whipped chantilly cream) 4.45

Hazelnut lava cake (with dark chocolate ice cream) 5.95

Pineapple carpaccio (with vanilla ice cream and caramel sauce) 5.95

Cheesecake with dulce de leche (with lotus biscuit) 5.95

House sorbets and ice creams 3.95

a very sweet sip

Ratafia Russet (GLASS) 4.75

Limoncello (GLASS) 4.25

Orujo d'herbes (GLASS) 4.25

Mini gintonic (Seagram's) (GLASS) 4.50

Tarta Juanita

DARK FONDANT CHOCOLATE CAKE WITH PISTACHIOS AND LOTUS BISCUIT



5.95

Mundet



**DULCE DE LECHE
CHEESECAKE**