



STARTERS

Bravas... or explosives?	5,95
Creamy Iberian ham croquettes	6,65
truffled croquettes	6,90
Squids at "Andaluza" style	8,70
Mussels in your style... Steamed, marinara or charcoal...	8,35
Baby octopus with onions with a spicy touch, mortar potato and lemon alioli	8,25
A little cap i pota?	6,90
Fried eggs with Iberian ham shavings	7,95
Padrón peppers with fleur de sel	5,25
Candied artichokes with foie shavings	7,40
Iberian ham with coca bread with tomato	13,95
Anchovies from Palamós with crystal bread and tomato	12,95
Country bread with tomato spread and virgin olive oil (portion price per person)	1,95

FRESH AND CHARCOAL GREENS



Andalusian gazpacho
with vegetables and croutons
(depending on the season) 5,95

Salad Garden 5,95

Salad with goat cheese,
granola, mango and soy
and honey vinaigrette 7,80

Cerdanya trinxat
with poached egg and
trumpets of death 7,95

Grilled oyster mushrooms
with brie cheese sauce 6,90

**Burrata with smoked
aubergine,** yogurt cream and
toasted hazelnuts 11,95

Grilled green
asparagus grill with
romesco sauce 7,95

RICE AND NOODLES FROM "L'EMPORDÀ"

Mixed meat and fish paella
(minimum 2 people, price per person)

Empordà black rice and cuttlefish
(minimum 2 people, price per person)

Rice with mushrooms, sausage and
seasonal vegetables with truffle

Fideuà as in the barraca de s'Alguer
with roasted garlic alioli (minimum 2 people, price per person)



12,95

12,95

13,20

11,60

OTHER OLD CLASSICS

Sausage with candied seasonal mushrooms and straw potatoes	8,95
Meatballs with cuttlefish and prawns with minced almonds and chocolate	9,35
Fish soup with thin toast and rouille	7,30
Maria Trias meat cannelloni	8,90

SEA



Grilled tuna tataki with tomato and vanilla jam	13,80
Cod with manchego ratatouille as in Moratalla and fried egg	14,75
Grilled octopus in two cookings with potato parmantier and garlic cloves with paprika from La Vera	18,95
Charcoal-grilled gilt-head bream with green asparagus and oil flavored with chives	13,95

EARTH



1/4 of grilled chicken	8,95
Marinated and grilled pitu chicken	13,90
Grilled XXL peasant sausage	8,25
Grilled pork feet	7,95
Vacuum grilled veal	10,95
Grilled Girona lamb ribs and medians	13,95
Grilled Iberian lizard	12,90
The sable of the three botifarras (botifarra of peasants, black and Creole sausage)	8,95
Asian BBQ Pork Ribs	16,95
Iberian secret with aubergine teriyaki	12,70
Premium hamburger with goat and mushrooms	10,80
"Cheeseburger addicted" and its homemade fries	10,80
Iberian sirloin with the three sauces (green pepper, port and cheese sauce) and potatoes	13,50
SR ENTRECOTE tagliata with rosemary	14,90



OURS HOMEMADE SAUCES

roasted garlic aioli 0,80

black garlic aioli 1,35

Alioli in duo
(black&white) 1,35

Romesco 1,50

special chimichurri 1,20

Tonkatsu&Spicy 1,35

SWEET ENDING



Catalan cream	4,85
Warm thin apple tart with cinnamon and custard	6,20
Tempered cheesecake	5,95
The Cleopatra cup (vanilla ice cream, chocolate, cream, nougat and wafers)	5,35
La fageda yogurt with red fruit jam	4,95
Chocolate coulant with hand whipped cream	5,95
XUXU of cream flambé	5,20
Tim baon... The favorite of our most loyal customers	5,25
Tiramisu "at the moment"	5,95
Assortment of homemade sorbets and ice creams	4,95
Pineapple carpaccio with vanilla ice cream	5,25
Pan de Ángel cheese mousse and red berries	5,20

VAT included

If you have any type of allergy or food intolerance,
Please notify any staff member.