

STARTERS

BRAVAS... or explosives	5,65
COD FRITTERS with homemade romesco	5,90
WO-COOKED ARTICHOKES with cured egg and ham shavings	6,60
CRYSTAL SHRIMP with a spicy touch	6,80
TRUFFLED croquettes	6,95
RED SHRIMP croquettes	7,45
ROAST CANNELLONI with candied trumpets of death	8,45
SQUIDS AT "ANDALUZA" STYLE	8,95
FRIED EGGS with Iberian ham	8,70
STEAMED MUSSELS with fennel, citrus and cinnamon	8,95
OCTOPUSES WITH ONIONS with a spicy point, mortar potato and lemon allioli	9,95
GRILLED CLAMS	13,95
IBERIAN HAM and its coca bread with tomato	14,90
COCA BREAD with tomato	1,90

LIGHT STARTERS

GRILLED EGGPLANT SLICES with cream cheese and soy vinaigrette with honey	5,95
GAZPACHO (s.t.)	6,25
"GREEN": baby spinach, avocado and pea hummus, with pine nut vinaigrette	6,50
SALAD WITH GOAT CHEESE SHAVINGS and raspberry, sprouts and nori seaweed	6,95
SEASONAL TOMATO SALAD with tuna belly, kalamata olives and red onion	6,35
COD "ESQUEIXADA" with grated natural tomato, kalamata olives and crispy onion	6,90

OUR CLASSICS & RICE PLATES

SEAFOOD CANNELLONI	9,90
GARDEN RICE with seasonal vegetables (min. 2 pers.) (price per person)	9,95
FIDEUÁ FROM MUNDET	10,95
OCTOPUS RICE with artichokes (min. 2 pers.) (price per person)	12,95
BLACK RICE with cuttlefish and snow peas (min. 2 people)	13,60
PAELLA FROM PALAMÓS with meat and fish (min. 2 people)	12,80
SEAFOOD PAELLA (min. 2 people)	13,90

If you have any intolerance or food allergies, please advise any member of the staff.



@mundet_restaurant
@grupoandilana

LAND

ROASTED CHICKEN with prawns and potatoes with toasted butter	9,95
THAI RED CURRY with Iberian sirloin and jasmine rice	10,90
"CHEESEBURGER ADDICTED" and its homemade fries	10,95
SPICY STEAK TARTARE with "ancienne" mustard ice cream and thin toasts	11,95
ROASTED DUCK MAGRET with red fruit sauce	13,90
DUCK CONFIT with apple chutney and spiced carrots	15,60
MR ENTRECOT	16,80

SEA



MONKFISH SUQUET with potatoes and coarse mince	12,95
DICED SALMON IN CAVA with celery and yucca chips	13,20
BAKED DORADA with wok vegetables and lime	15,80
TUNA TATAKI WITH fresh seaweed salad and fresh mango	15,75
SEA BASS FILLETS with citrus veloute, candied artichokes, trumpets and trout roe	14,90
COD GRATIN with mild allioli and apple compote	15,80

SWEET FINISH

80S TRICOLOR CUT ice cream	3,95	TEMPERED CHEESECAKE	5,95
SPONGE WITH GREEK YOGURT, raspberry sorbet and candied red fruits	4,95	CHOCOLATE COULANT with homemade whipped cream	5,95
CATALAN CREAM	4,95	TIM BAON... the favorite of our most loyal customers	4,95
HOMEMADE and fluid chocolate cake	5,95	OUR CHOCOLATE truffles	4,95
CREAM PROFITEROLES with chocolate fondant	4,90	SUNDAE	4,75

VAT included

On terraces 10% supplement