

PALAMÓS  
**TRIAS**  
HOTEL · RESTAURANT

RESTAURANT

VOL 1 / N°1



*The old*

**CLASSICS**

*are back*

GRILLED SHRIMP FROM PALAMÓS

ANDILANACASADEMENJARS

# TO SHARE

<b>TRIAS PATATAS BRAVAS</b>	<b>5.85</b>	<b>TAPA OF GALICIAN-STYLE OCTOPUS</b>	<b>13.95</b>
<b>IBERICO HAM CROQUETTE</b> (PRIX PER UNIT)	<b>2.25</b>	<b>MUSSELS</b> A LA MARINERA OR STEAMED	<b>9.45</b>
★ <b>OX-TAIL CROQUETTE</b> (PRIX PER UNIT)	<b>2.80</b>	<b>GRILLED RAZOR CLAMS</b>	<b>14.50</b>
<b>BREADED CALAMARI</b> WITH LIME SALT	<b>9.95</b>	★ <b>GRILLED CLAMS</b>	<b>15.55</b>
<b>FRIED EGGS WITH IBERICO HAM</b> AND CHIPS	<b>11.45</b>	<b>GRILLED SCALLOPS</b> (PRIX PER UNIT)	<b>2.75</b>
<b>L'ESCALA ANCHOVIES</b> WITH TOMATO-RUBBED COCA BREAD	<b>10.15</b>	★ <b>GRILLED SHRIMP FROM PALAMÓS</b>	<b>S.M.</b>
<b>ANCHOVIES</b> (PRIX PER UNIT)	<b>3.30</b>	<b>IBERICO HAM</b> WITH TOMATO-RUBBED BREAD	<b>14.20</b>
		★ <b>TWICE-COOKED ARTICHOKES</b> WITH YOLK AND HAM SHAVINGS	<b>7.05</b>

BREAD

1.10

TOMATO-RUBBED BREAD

2.50

GLUTEN FREE BREAD

1.35

# STARTERS

🌿 <b>TRADITIONAL GAZPACHO</b> (SEASONAL)	<b>6.50</b>
<b>GREEN SALAD</b> WITH BOILED EGG AND TUNA IN OIL	<b>6.05</b>
★ <b>PRAWN SALAD</b> WITH AVOCADO CREMEUX AND RECUIT CHEESE	<b>8.25</b>
<b>GOAT CHEESE SALAD</b> WITH GRANOLA, MANGO AND STRAWBERRY VINAIGRETTE	<b>7.75</b>
<b>CAESAR SALAD</b> WITH CRISPY CHICKEN	<b>6.95</b>
<b>BOLOGNESE MACARONI</b> WITH CRUNCHY PARMESAN	<b>8.40</b>
<b>COD ESQUEIXADA</b> WITH FRESHLY GRATED TOMATOES, KALAMATA OLIVES AND FIGUERES ONION	<b>7.50</b>
★ <b>TRUFFLED BEEF CARPACCIO</b> WITH PARMESAN AND ROCKET	<b>9.40</b>
<b>GRILLED VEGETABLES</b> WITH ROMESCO AND TARTARE SAUCES	<b>8.05</b>
<b>FISH SOUP</b> WITH TOAST ROUNDS AND ROUILLE	<b>8.10</b>

## 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)

**26.35**

**BLACK RICE**

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

**14.20**

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

**16.70**

**FIDEUÀ**

**11.70**

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

**15.50**

**PAELLA MIXTA DE PALAMÓS**  
(MEAT AND FISH)  
(MINIMUM TWO SERVINGS, PRICE PER SERVING)

**13.75**



## 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** **11.15**

**TRIAS BURGER** **10.10**  
(BURGER, BACON, CARAMELISED ONION,  
TOMATO, SALAD AND CHEDDAR CHEESE  
WITH BRIOIX BREAD)

**SPICY BEEF TARTARE** **12.10**  
WITH WHOLE-GRAIN MUSTARD ICE CREAM  
AND THIN CRACKERS

**ROASTED DUCK MAGRET** **13.95**  
WITH ORANGE SAUCE AND MASH

★ **IBERICO PORK** **17.25**  
WITH ROASTED SWEET POTATOES AND CHIMICHURRI

**DUCK CONFIT** **15.55**  
WITH CINNAMON POTATOES, TOASTED SWEETCORN  
AND SWEET-WINE DEMI-GLACE

**TRIAS CANNELLONI** **10.15**

**ROAST CHICKEN WITH LANGOUSTINES** **11.15**  
AND BROWN-BUTTER POTATOES

**SLOW-COOKED SHOULDER OF LAMB** **24.95**  
WITH FRIED SLICED POTATOES

**AGED ENTRECÔTE** **19.95**  
WITH CHIPS AND PADRÓN PEPPERS

**GRILLED SIRLOIN STEAK** **22.35**

**GRILLED CALAMARI** **14.20**  
GLAZED WITH GREEN-GARLIC OIL AND TAPENADE

**BABY OCTOPUS COOKED IN ONION** **12.15**  
**WITH A HINT OF SPICE,**  
CRUSHED POTATOES, AIOLI AND CRUNCHY ONION

**TUNA TATAKI** **16.25**  
WITH FRESH SEAWEED SALAD AND MANGO

**COD CANNELLONI** **10.15**  
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** **14.85**  
WITH POTATOES, ONION AND TOMATOES

**GRILLED MONKFISH** **23.35**  
WITH VEGETABLES

**GRILLED TURBOT** **26.95**  
WITH VEGETABLES

**MONKFISH SUQUET** **17.50**  
WITH POTATOES

# DESSERTS

<b>GREEK-YOGHURT MOUSSE,</b> RASPBERRY SORBET AND CONFIT RED BERRIES	4.95
<b>CATALAN CREAM</b>	4.95
★ <b>CREAMY WHITE-CHOCOLATE CAKE</b> WITH MANGO AND PASSION FRUIT CHUTNEY	5.25
<b>WHIPPED CREAM PROFITEROLES</b> WITH WARM CHOCOLATE SAUCE	4.95
<b>CHEESECAKE</b> MADE BY JULIÁN	5.25
<b>RECUIT FONTETA CHEESE</b> WITH ROSEMARY HONEY	4.95
★ <b>SUFLÉ HOTEL TRIAS</b> (MINIMUM TWO SERVINGS, PRICE PER SERVING)	5.25
<b>FRESH PINEAPPLE CARPACCIO</b> WITH VANILLA ICE CREAM AND CARAMEL COULIS	4.95
<b>HOUSEMADE TARTE TATIN</b> WITH MASCARPONE ICE CREAM	4.95
★ <b>HAZELNUT COULANT</b> WITH VANILLA ICE CREAM AND CREME ANGLAISE	5.25
<b>TRUFFLES WITH WHIPPED CREAM</b>	4.55
<b>TRIO OF SORBETS</b>	4.35
<b>ICE CREAM FROM OUR CREAMERY</b> ASK US THE DAILY VARIETY	3.95



A FAVOURITE WITH  
OUR MOST LOYAL DINERS

★TIM★  
BAON

(NOUGAT ICE CREAM WITH CATALAN CREAM  
AND CHOCOLATE SAUCE)

5.25

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# TRIAS

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*You can't miss Maria Trias'*

# PAELLA

WITH EXQUISITE FRESH FISH