

BEACH CLUB
LA CORNICHE
BY HOTEL TRIAS

SMALL PLATES

Wild mussels a la marinera.	8,95	Fried eggs on chips with Ibérico ham shavings.	8,50
Croquettes of baby cuttlefish in ink with toasted-garlic emulsion.	7,75	Fried eggs on chips with whitebait.	7,95
Truffle croquettes.	6,90	Razor clams au gratin with spring onions and a touch of spice.	10,95
Guacamole made to order with tortillas.	7,35	Grilled clams.	13,95
Trias spicy potato wedges.	5,65	Shell festival.	18,95
Andalusian-style breaded calamari.	8,95	Grilled shrimp from Palamós (mp).	—
Fried whitebait.	8,65	Ibérico ham with tomato-rubbed coca bread.	13,95
Truffled parmentier with calamari and fried egg.	9,95	Tomato-rubbed coca bread.	1,90
Creamy cod omelette.	7,75		

STARTERS



Traditional Andalusian gazpacho.	6,25
“Green”: baby spinach, avocado and pea hummus with pine-nut vinaigrette.	6,50
Salad with goat-cheese shavings, raspberries, sprouts and nori.	6,95
Italian burrata with truffle notes, tomato tartare and pickles.	8,95
Beef carpaccio with Parmesan, rocket and vinaigrette.	8,95
Grilled vegetables with romesco sauce.	7,95

CLASSIC DISHES

María Trias fish paella (min. 2 people).	_13,90
Palamós mixed paella - meat and fish (min. 2 people).	_12,50
Creamy lobster rice.	_22,00
Black rice with cuttlefish and snow peas (min. 2 people).	_12,95
Trias fideuà.	_10,95
Fish soup with toast rounds and rouille.	_7,45
Linguine carbonara with truffle yolk emulsion and guanciale.	_7,65
María Trias meat cannelloni.	_7,95

TURF



Chicken paillard Provençal with asparagus and truffled parmentier.	8,70
Burger with melted cheese and housemade chips.	9,95
Housemade burger with foie.	12,80
Spicy beef tartare with whole-grain mustard ice cream and thin crackers.	10,40
Duck confit with apple chutney and spiced carrots.	10,90
MR ENTRECÔTE.	16,80
Grilled sirloin steak.	19,95

SURF



Salmon tartare with avocado and trout roe.	12,80
Grilled calamari with snow peas.	14,95
Tuna tataki with fresh seaweed salad and fresh mango.	15,75
Cod au gratin with mild aioli and apple compote.	15,80
Confit octopus with Vitelotte potatoes.	16,95
Grilled shrimp from Palamós (mp).	—
Sole a la meunière.	23,50

SWEET FINISH



Greek yoghurt sponge, raspberry sorbet and confit red berries.	4,95
Hotel Trias crème brûlée.	4,95
CHOCOLATE ADDICT.	5,50
Warm cheesecake.	4,95
Recuit fonteta cheese with rosemary honey.	4,95
Hotel Trias soufflé (min. 2 people).	5,95
Fresh pineapple carpaccio with vanilla ice cream and caramel coulis.	5,95
Chocolate coulant with freshly whipped cream.	5,95
“Little Willy” dessert (chocolate sauce with nougat ice cream and crème brûlée).	4,95
Bowl of ice cream.	4,75

FISH FROM THE PALAMÓS DOCKS, ORDER AHEAD

(minimum 2 people)

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- Chargrilled fish.
 - Roasted red scorpionfish.
 - Salt-roasted wild gilt-head bream.
 - Roasted wild sea bass.
 - Grilled wild turbot.
 - Wild monkfish with clams.
 - Grilled lobster.
 - Sautéed cuttlefish.

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ON TERRACES 10% SUPPLEMENT