

## 1. SALADS / ENSALADAS



- **A choice of salads** \_\_\_\_\_ 9,75 €  
*Ensalada variada*
- **Endives salad with duck ham and foie-gras** \_\_\_\_\_ 14,55 €  
*Ensalada de endivias con jamón de pato i foie -gras*
- **“Niçoise” salad (tomato, tuna, anchovies, lettuce, etc.)** \_\_\_\_\_ 12,40 €  
*Ensalada “Niçoise” (tomate, atún, anchoas, judías, etc.)*
- **Partridge salad with cheese** \_\_\_\_\_ 18,30 €  
*Ensalada de perdiz con queso*
- **Salad of tomatoes and anchovies from l’Escala** \_\_\_\_\_ 13,50 €  
*Ensalada de tomate con anchoas de La Escala*
- **Curly endive with “romesco” sauce and desalted cod (winter season)** \_\_\_\_\_ 14,55 €  
*Escarola con romesco y bacalao (según temporada)*

## 2. STARTERS / ENTRANTES

- **Toasted bread with tomato, garlic and olive oil** \_\_\_\_\_ 1,80 €  
*Pan con tomate, ajo y aceite de oliva*
- **Jamon Serrano acorn “Reserva del Mas Gallau”** \_\_\_\_\_ 20,50 €  
*Jamón serrano de bellota Reserva Mas Gallau*
- **Giant asparagus with smoked salmon** \_\_\_\_\_ 15,50 €  
*Espárragos gigantes con salmón ahumado*
- **Tartar of salmon** \_\_\_\_\_ 15,65 €  
*Tartar de salmón*
- **Duck foie-gras** \_\_\_\_\_ 17,20 €  
*Foie gras de pato (micuit)*
- **Home-made duck foie-gras** \_\_\_\_\_ 19,90 €  
*Foie gras casero*
- **“Esqueixada” (marinated cod salad)** \_\_\_\_\_ 16,15 €  
*Bacalao desgajado*
- **“Escalivada” (grilled onions, peppers and aubergines)** \_\_\_\_\_ 11,50 €  
*Escalivada a la brasa*
- **Baby beans sauteed with raw ham and onion** \_\_\_\_\_ 12,40 €  
*Habitas con jamón i cebolla*
- **Casserole of mussels with celery** \_\_\_\_\_ 13,00 €

## *Cazuela de mejillones al apio*

- **Grilled mussels** \_\_\_\_\_ 13,00 €  
*Mejillones a la plancha*
- **Catalan style snails** \_\_\_\_\_ 11,50 €  
*Caracoles a la catalana*
- **Snails grilled over a wood fire** \_\_\_\_\_ 19,50 €  
*Caracoles a “la llauna”*
- **Deep fried or “à la romaine” squids** \_\_\_\_\_ 13,15 €  
*Calamares a la andaluza o romana*
- **Deep fried small squids** \_\_\_\_\_ 18,50 €  
*Chipirones a la andaluza*
- **Chick peas with small squids and spinach** \_\_\_\_\_ 16,25 €  
*Garbanzos con chipirones y espinacas*
- **Frog legs in garlic sauce** \_\_\_\_\_ 15,25 €  
*Ancas de rana al ajillo*

## 3. RICES (min. 2 pax) / ARROCES

- **“Black” rice** \_\_\_\_\_ 12,40 €/pax  
*Arroz negro*
- **Sea-food “paella”** \_\_\_\_\_ 22,50 €/pax  
*Paella marinera*
- **Rice with vegetables and desalted cod** \_\_\_\_\_ 18,50 €/pax  
*Arroz de verduras y bacalao*

## 4. SOUPS AND CREAMS / SOPAS Y CREMAS

- **Onion soup au gratin** \_\_\_\_\_ 9,80 €  
*Sopa de cebolla gratinada*
- **Fish soup** \_\_\_\_\_ 15,20 €  
*Sopa de pescado*
- **Cold melon and watermelon soup (in season)** \_\_\_\_\_ 13,95 €  
*Sopa fría de melón y sandía (según temporada)*
- **Vegetable cream** \_\_\_\_\_ 8,85 €

*Crema de verduras*

- Tomato cream \_\_\_\_\_ 8,85 €  
*Crema de tomate*
- Cream of norway lobster with saffron \_\_\_\_\_ 12,00 €  
*Crema de cigalas con azafrán*
- "Gazpacho" with lobster and melon (in season) \_\_\_\_\_ 18,40 €  
*Gazpacho de langosta (según temporada)*
- "Gazpacho andaluz" (cold soup) (in season) \_\_\_\_\_ 8,80 €  
*Gazpacho andaluz (según temporada)*

**5. FISH | PESCADOS**

- Grilled sole \_\_\_\_\_ 21,05 €  
*Lenguado a la plancha*
- Sole in orange sauce \_\_\_\_\_ 21,05 €  
*Lenguado a la naranja*
- Baked hake with Champaign vinegar and garlic \_\_\_\_\_ 20,00 €  
*Tronco de merluza al vinagre de cava*
- Hake, grilled or "à la romaine" \_\_\_\_\_ 16,75 €  
*Merluza a la plancha o a la romana*
- Grilled anglerfish or "marinera" sauce \_\_\_\_\_ 19,50 €  
*Rape a la plancha o marinera*
- Grilled fish with garlic oil and Champaign vinegar \_\_\_\_\_ 23,15 €  
*Pescado del día a la brasa con ajos y vinagre de cava*
- Mixed fish and seafood grill \_\_\_\_\_ 26,35 €  
*Parrillada de pescado y marisco*
- Casserole of noodles with anglerfish and clams \_\_\_\_\_ 19,50 €  
*Cazuela de fideos con rape y almejas*
- Baked cod \_\_\_\_\_ 19,00 €

*Bacalao a "la llauna"*

- Cod in garlic cream sauce \_\_\_\_\_ 20,00 €  
*Bacalao a la crema de ajos*

**6. MEATS | CARNES**

- Lamb cutlets braised over a wood fire \_\_\_\_\_ 19,95 €  
*Costillas de cordero a la brasa de leña*
- Grilled veal entrecote \_\_\_\_\_ 18,35 €  
*Entrecot de ternera a la brasa*
- Grilled beef entrecote \_\_\_\_\_ 19,45 €  
*Entrecot de buey a la brasa*
- Braised T-bone steak (2 pax) \_\_\_\_\_ 47,20 €  
*Chuletón de buey a la brasa*
- Roast shoulder of lamb (2 pax) \_\_\_\_\_ 35,00 €  
*Paletilla de cordero al ast*
- Roast kid shoulder \_\_\_\_\_ 26,55 €  
*Paletilla de cabrito al ast*
- Steak tartare \_\_\_\_\_ 21,30 €  
*Steak tartaro*
- Grilled beef fillet \_\_\_\_\_ 21,30 €  
*Filete de ternera a la brasa*
- Beef fillet in cream sauce with grapes and foie-gras \_\_\_\_\_ 22,15 €  
*Filete de ternera a la uva con foie gras*
- Beef fillet with black pepper sauce \_\_\_\_\_ 21,30 €  
*Filete de ternera a la pimienta negra*
- Beef fillet with Gruyère cheese sauce \_\_\_\_\_ 21,30 €  
*Filete de ternera al Gruyère*
- Beef fillet with foie-gras and mushroom sauce \_\_\_\_\_ 22,15 €  
*Filete de ternera a la crema de setas*
- Beef fillet "Stroganoff" with rice \_\_\_\_\_ 18,90 €

*Filete Stroganoff con arroz*

- **Tournedós Rossini** *(with red wine sauce, foie-gras and truffles)* \_\_\_\_ **22,15 €**  
*Tournedós Rossini*
- **Chateaubriand Bordelaise sauce** \_\_\_\_\_ **21,30 €**  
*Chateaubriand a la Bordalesa*
- **Grilled chicken** \_\_\_\_\_ **10,30 €**  
*Pollo a la brasa*
- **Pig's feet with catalan style snails** \_\_\_\_\_ **14,10 €**  
*Pies de cerdo con caracoles a la catalana*
- **Home-made fresh sausage, grilled over a wood fire** \_\_\_\_ **12,60 €**  
*Butifarra artesana a la brasa*
- **Oxtail in red wine sauce** *(winter season)* \_\_\_\_\_ **17,30 €**  
*Rabo de buey al vino tinto (según temporada)*



**In case of half-portion we'll charge 65 % of the price.**  
*Las medias raciones se cobrarán a razón del 65 % del plato.*