

## STARTERS TO SHARE

Iberian cured ham 25.00 €

typical toasted bread tomato

Pickled anchovies from "l'Escala" with pepper and "Arbequina" olive oil 12.00 €

typical toasted bread tomato

House croquettes of roasted meat 9.50 €

grandmother's homemade recipe

Shrimps from Palamós in garlic sauce 16.50 €

in its juice

Cold and hot foie, sour apple cream and caramelized onion 15.50 €

with muscat gelée from l'Empordà

Home-made cod fritters 12.00 €

with "Romesco" sauce

## STARTERS THAT RECOMMENDS OUR KITCHEN

Pickled partridge salad with pomegranate 13.50 €

and Iberian ham vinaigrette

Cabbage "trinxa" and potato with pork meat, bacon, egg 13.50 €

and truffle sauce

Grilled rock octopus with white beans 17.50 €

and marine pesto sauce

Grilled scallops with foie gras and carrot puree 17.00 €

with a touch of raspberry vinaigrette

Rockfish soup with its stumbles 9.50 €

and touch of anise

## OUR RICE (2 people minimum)

Fish and shellfish Paella with Pals rice 17.50 €

made of local ingredients

Pals dry rice with cuttlefish and Palamós prawns 21.50 €

with saffron

Soup rice with Lobster and sepia 25.00 €

## FISH DISHES

Grilled shrimps from Palamós 38.00 €

cooked on a salt bed

"Port de la Selva" Norway lobsters 27.00 €

gratinated with mousseline sauce of soft garlic and toasted almonds

Turned of monkfish from the coast at Donostiarra style, baked or grilled 19.50 €

with hazelnut emulsion from Brunyola

Grilled turbot 26.00 €

with seasonal vegetables

Cod loin with cocochas stew 21.00 €

and seasonal mushrooms

Grilled sea bass supreme with hazelnut emulsion 18.00 €

and "all cremat"

## MEAT DISHES

Steak tartar 24.50 €

with Calvados liquor and straw potatoes

Grilled entrecote from Girona 19.50 €

with "Padrón" peppers and homemade fried potatoes

Grilled veal tenderloin form Girona 21.50 €

with seasonal grilled vegetables

Crispy pig trotters with snails 13.50 €

with Iberian ham sauce and sweet tomato

Boneless oxtail stuffed with foie 15.50 €

with creamy potato

Kid's ribs (grilled or in batter) 19.50 €

with homemade potato straws

Duck "magret" of l'Empordà with mango chutney 18.00 €

and Porto sauce

10 % VAT NOT INCLUDED