

SALADS

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| | 1. Goat cheese salad | 7,00 € |
| | 2. Apple and Parmesan salad | 7,00 € |
| | 3. Tomato, onion and tuna belly salad | 8,00 € |
| | 4. Italian gourmet fresh cheese with tomato | 8,00 € |
| | 5. Avocado stuffed with shrimp, fresh cheese and tomato | 10,00 € |

HORS - D'OEUVRES

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| | 6. Seasonal soup (fish, onion, gazpacho ...) | 8,00 € |
| | 7. Iberian sausages assortment with thin bread | 15,00 € |
| | 8. Veal carpaccio with parmesan | 9,00 € |
| | 9. Steak tartare | 12,00 € |
| | 10. Tuna tartare with avocado | 12,00 € |
| | 11. Duck liver and Torroella apple croquettes | 10,00 € |
| | 12. Eggplant with goat cheese croquettes | 10,00 € |
| | 13. Fried squid | 10,00 € |
| | 14. Mussels fisherman style or in Cava | 9,00 € |
| | 15. Grilled prawns | 17,00 € |

PASTA


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| | 16. Mushroom and duck liver canellonis | 10,00 € |
| | 17. Meat canelloni | 9,00 € |
| | 18. Bolognese or mushrooms lasagne | 9,00 € |
| | 19. Spaghetti or macaroni | 8,00 € |
| | * Sauces: bolognese, carbonara, fisherman, arrabiata & 4 cheeses | |
| | 20. Your Pizza (Choose ingredients) | 9,00 € |

MIXED DISHES













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| | 21. Catalan pork sausage with french fries or rice, salad and fried egg | 10,00 € |
| | 22. Hamburger with french fries or rice, salad and fried egg | 10,00 € |
| | 23. Roast chicken with french fries or rice, salad and fried egg | 10,00 € |
| | 24. Grilled steak with french fries or rice, salad and fried egg | 12,00 € |
| | 25. Grilled squid with french fries or rice, salad and fried egg | 13,00 € |
| | 26. Grilled cuttlefish with french fries or rice, salad and fried egg | 14,00 € |

Gluten	Crustaceans	Eggs	Fish	Peanuts	Soy	Dairy products
Dried fruits and nuts	Celery	Mustard	Sesame	Sulfur dioxide and sulphite	Molluscum	Lupines

MEAT

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| 27. Mixed grill | 15,00 € |
| 28. Maigret of duck with Pedro Ximénez (sweet wine) | 13,00 € |
| 29. Lamb shoulder | 14,00 € |
| 30. Lamb chops | 13,00 € |
| 31. Veal entrecôte | 14,00 € |
| 32. Sirloin of veal | 15,00 € |
| 33. Sirloin of angus | 35,00 € |
|  * Sauces: roquefort or green pepper | 1,00 € |
| * Sauce: with Duck liver and Pedro Ximénez | 5,00 € |


































FISH

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|    34. Seafood casserole 'Zarzuela' | 20,00 € |
|    35. Fish & Chips | 10,00 € |
|  36. Grilled or meunière sole | 15,00 € |
|  37. Grilled or baked sea-bream | 15,00 € |
|  38. Grilled or baked butterfish | 17,00 € |
|  39. Grilled or baked bass | 17,00 € |
|  40. Grilled tuna | 18,00 € |
|  41. Grilled or baked turbot | 25,00 € |

RICE

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|    42. Mixed paella | 13,00 € |
| 43. Meat paella | 14,00 € |
|    44. Paella fisherman style | 15,00 € |
|    45. Rice with broth | 17,00 € |

DESSERTS

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|    1. Tiramisu | 6,00 € |
|    2. Chocolate Coulant | 6,00 € |
|    3. White chocolate Coulant | 6,00 € |
|     4. Ferrero Rocher cake | 6,00 € |
|    5. Cheesecake | 6,00 € |
|    6. Carrot Cake | 6,00 € |
|    7. 3 Chocolates Cup | 6,00 € |
|     8. Nutella Crêpe | 5,00 € |
|    9. Catalan crustard | 5,00 € |
|  10. Strawberries with cream | 5,00 € |
|  11. Irish Coffe | 7,00 € |
|  12. Orange juice with vainilla ice-cream | 5,00 € |
|  13. 3 Soops of handmade ice cream | 5,00 € |