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| <u>TO SHARE / PARA PICAR</u> | |
| Selection of croquettes (ham, mushrooms and cuttlefish) <i>Surtido de croquetas (jamón, setas y chipirón)</i>  | 7,00 |
| Snails in sauce (10 minutes)  <i>Cazuelita de caracoles (10 minutos)</i> | 11,00 |
| Caramelized foie  <i>Foie de pato mi-cuit, caramelizado</i> | 13,80 |
| Tapa of cold meats and olives Tapa de fuet, longaniza Tapa de fuet, longaniza culana y olivas | 5,00 |
| “Joselito” ham, best in the world  <i>Jamón Joselito pata negra</i> | 18,00 |
| Our fried squid rings   <i>Nuestros calamares a la romana</i> | 14,00 |
| <u>COLD STARTERS / ENTRANTES FRÍOS</u> | |
| House green salad    <i>Ensalada verde de la casa</i> | 7,50 |
| Choice of cold meats  <i>Selección de embutidos</i> | 11,00 |
| White asparagus with vinaigrette   <i>Puntas de espárragos blancos a la vinagreta</i> | 9,00 |
| Cod loin salad   <i>Ensalada de lomo de bacalao</i> | 9,00 |
| <u>ENTRANTS CALENTS / ENTRANTES CALIENTES</u> | |
| Home-made cannelloni   <i>Canelones de carne</i> | 8,90 |
| Fish and shellfish cannelloni  <i>Canelones de pescado y marisco</i> | 9,25 |
| Paella (20 minutes, 2 servings minimum)  C! <i>Paella de arroz a la leña (20 minutos, 2 raciones mínimo)</i> | 14,00 x 1 |
| Gratin, bolognese macaroni  <i>Macarrones gratinados con sofrito y butifarra</i> | 7,00 |
| “Fideuà” (noodles) with rock fish fumet (20 minutes)  C! <i>Fideuà al fumet de pescado de roca (20 minutos)</i> | 12,00 |
| Pasta soup with pork and vegetables  C! <i>Sopa campesina</i> | 7,50 |
| Monkish and prawn soup  C! <i>Sopa de rape y gambitas</i> | 8,30 |



CUINA CATALANA

This restaurant is part of the group of establishments to make Catalan cuisine, and has made the commitment to work for the promotion and dissemination of Catalan cuisine

| | euros, IVA included |
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| <u>FRESH FISH / PESCADO FRESCO</u> | |
| Baked whole small Mediterranean monkfish  | 17,50 |
| <i>Rape de Palamós al horno</i> | |
| Our fried squid rings   | 14,00 |
| <i>Nuestros calamares a la romana</i> | |
| Steamed river trout with vegetables | 8,70 |
| <i>Trucha de río al vapor con verduritas</i> | |
| Baked hake with prawns  | 16,80 |
| <i>Merluza al horno con gambitas</i> | |
| Grilled hake    | 16,80 |
| <i>Merluza de palangre a la plancha</i> | |
| Fish sauces: mayonnaise and romesco | 0,50 |
| <i>Salsas para el pescado: mayonesa y romesco</i> | |
| <u>MEAT ON A CHARCOAL GRILL / CARNE BRASA DE CARBÓN DE ENCINA</u> | |
| Pork local sausage    | 8,50 |
| <i>Butifarra local</i> | |
| Girona t. bone steak   | 17,00 |
| <i>Chuletón de ternera Moreta con "Q" de calidad</i> | |
| Vall de Ribes lamb chops    | 14,00 |
| <i>Chuletas de cordero del Valle de Ribes</i> | |
| Beef sirloin   | 19,00 |
| <i>Solomillo de ternera</i> | |
| Meat sauces: garlic or mushroom cream | 0,50 |
| <i>Salsas para la carne: alioli o crema de setas</i> | |
| <u>DISHES OF THE DAY: / HOY TAMBIÉN RECOMENDAMOS:</u> | |

Bread from Forn Sant Jaume (local bakery) / Pan de payés de "Forn Sant Jaume" 0,95
Toasted bread smeared with tomato / Coca tostada con tomate 2,00
House wine (Priorat) 75cl o 20cl / Vino de la casa 5,50 o 2,00

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|  | Vegetarian dish / Plato vegetariano |
|  | Celiac adaptable dish (please tell waiter) / Apto para celíacos (comunicar) |
|  | Traditiona catalán dish / Plato de cocina catalana tradicional |
|  | Recommended dish for children / Recomendado niños |

