

· COLD STARTERS ·

Andalusian “Gazpacho” with virgin olive oil 16€

Melon soup, avocado and cucumber with yoghurt and lime ice cream 16€

Cantabrian anchovies with bread with tomato 22€



Caesar salad with chicken, bacon and Parmesan cheese 21€

Arrugula salad, Parmesan, pine-nuts and balsamic vinaigrette 21€

Iberian ham “Joselito” with bread with tomato 28€

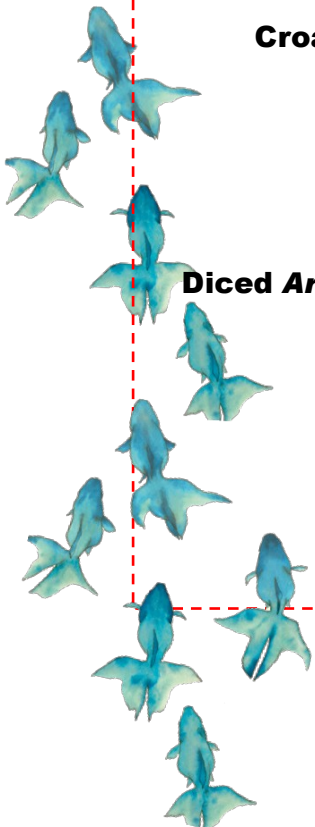
Tomato with tuna ventresca and onion with sherry vinaigrette 26€

Burrata, salmorejo and cherrys tomato cocktail 21€

Croaker fish tartar, chili-garlic sauce, lime and candied daikon 26€

Shrimp salad, avocado and ginger-orange vinaigrette 26€

Diced *Arrom* red tuna with radishes marinates in soy sauce and sesame 31€



· HOT STARTERS ·

Scampi in tempura with soy mayonnaise 31€

***Rigatoni* marinara with prawns and mussels 24€**

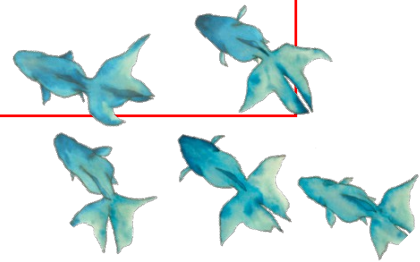
Calamari andalusian style squid with tartara sauce 26€

Mussels with soy sauce and tarragon 18€

Spaghetti freschi, red curry, prawns and spiced tomato 24€

Braised octopus, parmentier, smoked oil and crispy bread 28€

“Padrón” peppers 12€



· MEAT ·

Iberian pork “Joselito”, Hoisi sauce and crispy vegetables 26€

Free-range chicken with potatoes and juice of its cooking with tarragon 21€

Beef tataki, creamy potato and smoked mushrooms 28€

Girona beef tenderloin, vegetables, tarragon butter and shallots 33€



· RICE ·

Paella parellada 29€
min. 2 pers., p.p

“Fideuà” with cuttlefish, prawns and saffron 29€
min. 2 pers., p.p

Creamy rice with Cantabrian lobster 36€
min. 2 pers., p.p

· FISH ·

Sea bass «“a la sal” or bake» 68€ (the piece)

Monkfish medallions “a la romana”, pepper mayonnaise and black olives 31€

Braised lobster, eryngii mushrooms and light chili oil 46€

Grilled Palamós prawns 50€

Grilled squid with citrus and japanese mayonnaise 27€

Grilled *Arrom* red tuna with vegetables and soy sauce 34€

· FOR KIDS ·

Pasta of the day
·Bolognese ·Napolitana ·Pesto 18€

Chicken schnitzel ·Grilled chicken breast ·Hamburger
«with french fries» 18€

· DESSERTS ·

Ice creams or Sorbets 15€ (3 scoops)

Chocolate · Vainilla · Strawberry · Lime-yogurt · Citrus-vegetables
· Raspberry · Yuzu-citronella · Tangerine

Pineapple with tarragon and yoghurt ice cream 15€

“Recuit de drap” with honey and calamelized dry fruits 15€

Chocolate coulant with citrus and vegetable sorbet 15€

Brownie with vainilla ice cream 15€

Season’s fruit 15€

Home made pastry 15€

