

· COLD STARTERS ·

● Andalusian "Gazpacho" with virgin olive oli 17€

● Melon soup, avocado and cucumber with yoghurt and lime ice-cream 17€

Cantabrian anchovies with bread with tomato 22€

Caesar salad with chicken, bacon and Parmesan cheese 22€

● Arrugula salad, Parmesan, pine-nuts and balsamic vinaigrette 22€

Iberian ham "Joselito" with bread with tomato 30€

Tomato, tuna ventresca and onion with a sherry vinaigrette 27€

● Burrata, "salmorejo" and Cherry tomato cocktail 22€

● Cracker fish tartar, chili-garlic sauce, lime and candied daikon 27€

Shrimp salad, avocado and ginger-Orange vinaigrette 27€

● Dice *Arrom* red tuna marinated in soy sauce, radish and sesame 33€

Smoked Salmon sashimi with beetroot 29€

*In case of allergu or intolerance, please contact our staff.
We have the composition od our dishes at your disposal.*

● Vegetarian plates
VAT include

· HOT STARTERS ·

Scampi in tempura with soy mayonnaise 33€

Rigatoni marinara with prawns and mussels 26€

Andalusian style squid with tartara sauce 26€

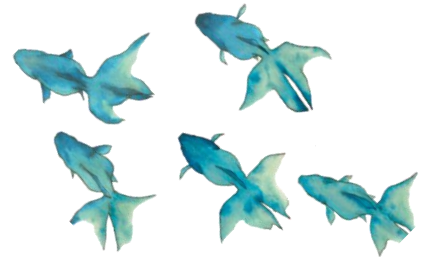
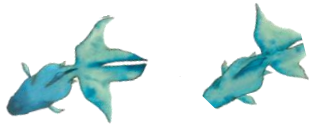
Steamed mussels 18€

Spaghetti freschi, red curry, prawns and spicy tomato 25€

Braised octopus, parmentier, smoked oil and crispy bread 29€

● "Padron" peppers 12€

Iberian ham croquettes 21€



· MEAT ·

Iberian pork "Joselito", Hoisi sauce and crispy vegetables 28€

Free-range chicken thigh with french fries potatoes and tarragon 23€

Beef tataki, creamy potato and smoked mushrooms 30€

Girona beef tenderloin, vegetables, tarragon butter and shallots 38€



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· RICE ·

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

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

Whole Lobster served over creamy rice 79€
every 2 pers.

· FISH ·

Sea bass <"a la sal" or baked> 70€ (the piece)

Monkfish medallions " a la romana", pepper mayonnaise and black olives 33€

Braised lobster, eryngii mushrooms and light chili oil 50€

Grilled Palamós prawns s/m

Grilled squid with citrus and japanese mayonnaise 28€

Grilled *Arrom* red tuna with vegetables and soy sauce 36€

· FOR KIDS ·

Spaghetti freschi 18€

· Bolognese ● · Napolitana ● · Pesto ● · Natural

· Chicken schnitzel · Grilled chicken breast · Hamburger (without bread)
· Sausage

<<with french fries>> **18€**

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VAT include

· DESSERTS ·

● **Ice creams or Sorbets (2 scoops) 10€**

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

● **Pineapple with tarragon and yoghurt ice cream 15€**

● **“Recuit de drap”(fresh cheese) with honey and caramelized dry fruits 15€**

● **Chocolate coulant with citrus and vegetable sorbet 15€**

● **Brownie with vainilla ice-cream 15€**

● **Seasonal fruits 15€**

Hand made pastry 15€



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● *Vegetarian plates*
VAT include