

## Tapas

<b>Steamed Mussels</b> ( <i>Musclos vapor</i> ) 11,50 €	<b>Anchovies</b> “Boquerones” 13,50 €
<b>Mussels fisherman style</b> ( <i>Marinera</i> ) 11,50 €	<b>“Tallarines”</b> 13,00 €
<b>Anchovies</b> with bread with tomato 14,00 €	<b>Squids</b> andaluza style 15,00 €
Sauteed <b>Small Cuttlefish</b> ( <i>Sepionetas</i> ) 23,50 €	<b>Fried Squid</b> ( <i>Chipirones</i> ) 18,00 €
Grilled <b>Cockles</b> ( <i>Berberechos</i> ) 16,00 €	<b>Sand eels</b> ( <i>Sonsos</i> ) 21,00 €
Grilled <b>Clams</b> ( <i>Almejas</i> ) 22,00 €	<b>Octopus galicien-style</b> ( <i>Pulpo</i> ) 16,00 €
<b>Sauteed Palamós Langoustines</b> ( <i>Cigalas de Palamós</i> ) 18,00 €	
<b>Grilled Palamós Prawns</b> ( <i>Gambas de Palamós</i> )	Price depends on market

## SHELLFISH DISH ( Plato de Clova ): 25,00 €

Steamed Mussels, Clams, Razor Clams, Cockles, Coquine Clams and Scallops

## Entrées

Onion, tomato, olives and <i>ventresca</i> tuna salad ( <i>Ensalada tomate, atún, cebolla</i> )	11,50 €
Goat cheese salad ( <i>Ensalada de queso de cabra</i> )	14,00 €
House tuna tartare with “coca” flatbread toast ( <i>Tartar de atún</i> )	16,50 €
Cod omelette with white “ganxet” beans ( <i>Tortilla de bacalao</i> )	10,50 €
Grilled Vegetables ( <i>Verduras a la brasa</i> )	15,00 €
Jabugo ham with “coca” bread with tomato toast ( <i>Jamón Jabugo con coca</i> )	19,00 €
Micuit foie gras with apple compote with “coca” flatbread toast ( <i>Micuit foie</i> )	21,50 €
Tagliatelle with clams ( <i>Tagliatelle con almejas</i> )	18,00 €
“Coca” bread with tomato ( <i>Pan de coca con tomate</i> )	2,50 €

## For children

Macaroni Bolognese	10,00 €	Cannelloni	10,00 €
Chicken escalope with potatoes	10,00 €		
Grilled Lamb ribs with potatoes	17,00 €		

# Grilled Fresh Fish from the fish market

<b>Monkfish</b> ( <i>Rapito</i> )	22,75 €	<b>Gallo de San Pedro</b>	<i>Price depends on market</i>
<b>Turbot</b> ( <i>Turbot</i> )	22,00 €	<b>Sea bass</b> ( <i>Lubina</i> )	<i>Price depends on market</i>
<b>Sole</b> ( <i>Lenguado</i> )	26,00 €	<b>Rom</b> ( <i>Rom</i> )	<i>Price depends on market</i>
<b>Squid</b> ( <i>Calamar</i> )	22,50 €	<b>Cap Roig</b> ( <i>Cap Roig</i> )	<i>Price depends on market</i>

## Rices

Paella fisherman style ( <i>Paella marinera</i> )	19,00 €
Rice with vegetables ( <i>Arroz con verduras</i> )	19,50 €
Rice with broth fisherman style ( <i>Arroz caldoso de pescador</i> )	21,00 €
“Fideua” ( <i>Fideuá</i> )	17,00 €
Lobster rice ( <i>Arroz de bogavante</i> )	27,00 €
Rice with spider crab ( <i>Arroz con cabra de mar</i> )	23,00 €
Black rice (cooked in squid ink) ( <i>Arroz negro con sepia y gamba</i> )	19,50 €

## Our Recommended Dishes :

<b>Lobster with fried eggs and potatoes</b> ( <i>Bogavante con huevos</i> )	27,00 €
“Zarsuela” Seafood stew ( <i>Zarzuela de pescado y marisco</i> )	26,50 €
Farmhouse chicken stew with lobster ( <i>Platillo de pollo con bogavante</i> )	27,50 €
Oxtail timbale with vegetables and “ratafia” liqueur sauce ( <i>Timbal rabo buey</i> )	23,50 €

## Our Meat

Grilled Girona Veal Entrecôte with garnish of the day ( <i>Entrecot de ternera</i> )	19,50 €
Grilled Sirloin of Veal with garnish of the day ( <i>Filete de ternera</i> )	25,00 €
Steak Tartare ( <i>Steak Tartare</i> )	26,50 €
“Chuletón” (1 Kg) (minimum 2 people)	Price person 27,00 €

**Prices include 10 % vat**