

Tapas

Steamed Mussels (<i>Musclos vapor</i>) 11,50 €	Anchovies (<i>Boquerones</i>) 13,50 €
Mussels fisherman style (<i>Marinera</i>) 11,50 €	Coquine Clams (<i>Tallarinas</i>) 14,00 €
Anchovies with bread with tomato 16,00 €	Razor Clams (<i>Navalles</i>) 15,00 €
Stir-fried baby squid (<i>Calamarcitos</i>) 23,50 €	Scallops (<i>Zamburiñas</i>) 15,00 €
Cockles (<i>Berberechos</i>) 18,00	Fried Calamari (<i>Calamar Romana</i>) 18,00 €
Sand eels (<i>Sonsos</i>) 21,00 €	Squids Andaluza style (<i>Calamar Andaluza</i>) 18,00 €
Clams (<i>Almejas</i>) 22,00 €	Fried Squid (<i>Chípirones</i>) 18,00 €
Octopus galicien-style (<i>Pulpo</i>) 18,50 €	
Sauteed Palamós Langoustines (<i>Cigalas de Palamós</i>) 23,00 €	
Grilled Palamós Prawns (<i>Gambas de Palamós</i>)	Price depends on market

SHELLFISH DISH (Plato de Clova): 30,00 €

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

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>) 19,00 €
Grilled Vegetables (<i>Verduras a la brasa</i>) 16,00 €
Jabugo ham with “coca” bread with tomato toast (<i>Jamón Jabugo con coca</i>) 22,00 €
Micuit foie gras with apple compote with “coca” flatbread toast (<i>Micuit</i>) 22,00 €
Tagliatelle with clams and prawns (<i>Tagliatelle con almejas</i>) 20,00 €
“Coca” bread with tomato (<i>Pan de coca con tomate</i>) 3,50 €

For children

Macaroni Bolognese 10,00 €	Cannelloni 10,00 €
Chicken Escalope with potatoes 10,00 €	
Chicken Croquettes with potatoes 10,00 €	

Freshly Caught Fish Grilled, Baked or Cooked with Toasted Garlic

Monkfish (<i>Rapito</i>) 25,00 €	Gallo de San Pedro <i>Price depends on market</i>
Turbot (<i>Turbot</i>) 26,00 €	Sea bass (<i>Lubina</i>) <i>Price depends on market</i>
Sole (<i>Lenguado</i>) 26,00 €	Rom (<i>Rom</i>) <i>Price depends on market</i>
Squid (<i>Calamar</i>) 24,00 €	Cap Roig (<i>Cap Roig</i>) <i>Price depends on market</i>

Rices

Paella fisherman style (<i>Paella marinera</i>)	21,00 €
Rice with vegetables (<i>Arroz con verduras</i>)	20,00 €
Rice with broth fisherman style (<i>Arroz caldoso de pescador</i>)	22,00 €
“Fideua” (<i>Fideuá</i>)	19,00 €
Lobster rice (<i>Arroz de bogavante</i>)	32,00 €
Dry rice with prawns (<i>Arroz seco a la llauna con gambas</i>)	24,00 €
Black rice (cooked in squid ink) (<i>Arroz negro con sepia y gamba</i>)	20,00 €

Our Recommended Dishes :

Lobster with fried eggs and potatoes (<i>Bogavante con huevos</i>)	35,00 €
Grilled lobster (<i>Bogavante a la plancha</i>)	32,00 €
“Parrillada” Grilled fish (<i>Parrillada de pescado a la plancha</i>)	27,50 €
“Zarsuela” Seafood stew (<i>Zarzuela de pescado y marisco</i>)	26,50 €
Free-range chicken with Palamós prawns (<i>Pollo con gambas de Palamós</i>)	28,00 €
Fish suquet (stew) of the day with potatoes (<i>Suquet de pescado</i>)	25,00 €

Our Meat

Grilled Girona Veal Entrecôte with garnish of the day (<i>Entrecot de ternera</i>)	23,00 €
Grilled Sirloin of Veal with garnish of the day (<i>Filete de ternera</i>)	26,00 €
Steak Tartare (<i>Steak Tartare</i>)	26,50 €
“Chuletón” (1 Kg) (minimum 2 people)	Price person 27,00 €

Prices include 10 % vat



RESTAURANT