

Starters

100% Iberian acorn ham Eíríz - D.O. Jabugo	26,20
Anchovy fillets from El Cantábrico with extra virgin olive oil & black pepper	16,80
Shavings of cured meat, cheese of raw sheep's milk & peanuts cream	14,50
Duck foie gras from l'Empordà, Coll Verd, in salt crust with truffle and tarragon	18,00
Mi-cuit of foie gras from l'Empordà with blue cheese and apple	23,70
Salted cod fritters with Iceland cod,	14,40
Aubergine fritters stuffed with cheese and anchovies from El Cantábrico	16,20
Little chickpeas with calf tripe	14,30

In summer

"Salmorejo" (cold tomato, garlic & olive oil cream) from Córdoba with egg & Jabugo ham	14,20
Country style "gazpacho", organic	10,50
"Banya & cor de bou" tomatoes with onions and home made tuna, all organic	17,50

Vegetables

Seasonal organic & local vegetables on the barbecue	14,60
Orchard lettuce salad with organic tomatoe & onion tartar	12,60
Zucchini carpaccio with raw cod & vegetables on curry vinaigrette	13,80
Stuffed zucchini flower with sea anemone	5,90

Fish & Seafood

Fish soup with rice & monk-fish cubes, cooked on the spot	17,40
Oyster from Galicia	4,80
"Fine" clams from Galicia with Manzanilla with a touch of garlic & parsley	23,10
Mussels with white wine, pink pepper and bay leaf	15,30
Sautéed Mediterranean cuttlefish wit aubergine & two aioli	20,50
Grilled langoustines from la Barceloneta	100 grams 13,20
Small cuttlefish from Sant Carles "brutesque" style, sauteed in her own ink	26,30
Organic chickpeas with red shrimps from "la platgeta"	23,70

Piece of farm bread 2,10 / Toast with tomato 2,70 / Toast bread suitable celiacs 3,60

10% V.A.T. INCLUDED

Rice "casserole made" (from Molí de Rafelet at Delta de l'Ebre)

Fisherman's rice	28,30
Rice with "Ral" pork cutlet and "manteca colorá"	18,70
Creamy rice with perfectly salted cod and Piquillo peppers from Lodosa	22,10
Green rice with perfectly salted cod jowls	23,80
Rice with small cuttlefish from Sant Carles de la Ràpita "brutesque" style	22,90
Rice with langoustines from La Barceloneta	24,90
Rice "caldós" (in broth) with one local lobster, 2 persons	66,50

Meat

Suckling goat with rosemary, baked potatoes & a touch of honey	27,80
Duck confit from El Lluçanès with cranberries sauce & figs bread	19,30
Braised "Ral" pork ribs with seasonal organic vegetables	18,40

Salt cod from Iceland

"Suquet" of salt cod (stew) with potatoes, "piparras" & mint touch	26,90
Salt cod fried with organic samfaina (ratatouille)	26,00
Salt cod fried with garlic, "piquillo" peppers from Lodosa & paprika from "La Vera"	25,90
Salt cod cooked at low temperature with garlic mousseline "Josep Mercader"	25,20
Salt cod cooked at low temperature with smoked cheese cream with yogurt tile	26,10

Fish (wild & local)

Els Pescadors "suquet" (fish stew) with potatoes	32,80
Monk-fish from Marín in Serrallo style, flambé with almonds & ham	31,80
Monk-fish fricandeau with local mushrooms	31,70
Scorpionfish "suquet" (stewed) with "romesco" sauce	acc./weight approx. price 38,50

... for two or more persons:

John Dory from Galicia with browned butter & capers	acc./weight approx. price 38,40
Dentex from Arenys de Mar, Barcelona grilled or at oven	acc./weight approx. price 36,10
Seabass from Sant Carles de la Ràpita, Tarragona	acc./weight approx. price 46,10
Gilt-head from La Barceloneta grilled or at oven	acc./weight approx. price 35,60