

Toia Duran, the owner, restores the old fishermen's tavern and offers it to the neighborhood in 1980.

Starters

	small	dish
Two slices of farm bread toasted with tomato & extra virgin olive oil		4,80
Salted anchovy fillet with extra virgin olive oil, 6 u.	12,00	18,00
European anchovies in vinegar with garlic & parsley, 6 u.	10,80	16,20
Salted Iceland cod fritters, 6 u.	10,20	15,30
Organic aubergine fritters stuffed with cheese, 6 u.	10,80	16,20
◆ Marinated monkfish liver mi-cuit with sake & lime		12,30
Fish roe fried with a mayo touch		9,50
<i>Esqueixada</i> ; shredded cod, with its salt touch, tomato and olive salad		17,50

In autumn

Noé from Maresme, Verdolaga from Vallés & Cal Rosset from Llobregat

Orchard salad: three different lettuces, carrot, cherry tomato, radish & spring onion		12,10
Summer vegetables battered or grilled		15,90
Tomatoes with spring onion, cucumber & salty tuna		17,20
<i>Escalivada</i> ; grilled vegetables with herring and tuna salt		14,40
<i>Coll de dama</i> figs from Sant Vicenç with fresh cheese & <i>fuet</i>		14,90
◆ One stuffed zucchini flower from Cabrera with sea anemone		5,00
Braised funghi porcini from Berguedà		24,80
Three diferent mushrooms sauteed from Berguedà		23,90
◆ <i>Carreretes</i> (mushrooms) sauted with catalan sausage and poached egg		19,90

Spoon dishes

Fish soup with thin vermicelli noodles		14,90
<i>Ajoblanco</i> ; cold soup of almonds & bread with white prawns and herring		17,30

Seafood

Peixos Montía from Poblenou

Red shrimp from la Barceloneta with garlic sauce <i>al ajillo</i>		30,10
Grilled razors clams from Delta de l'Ebre, 12 pieces		31,80
Fine clams from Galicia with Manzanilla with a touch of garlic & parsley		31,40
Cockles from Galicia with Muller fusty wine		23,60
Bouchot mussels with white wine, white pepper and curry		17,50
Oyster from Galicia with <i>xarel·lo</i> grape juice & vinegar pearls		5,50
Shells mix: fine clams, cockles & mussels		30,50
Grilled sea cucumbers from Benicarló with iberian pork belly		42,90
Sautéed baby squids from La Ràpita		32,50
Frying mix of sea cucumbers, baby squids & white shrimp		42,90
Charcoal red shrimp from la Barceloneta - price per 18ogr.	292,00 €/kg	52,60

◆ Featured dishes

Farm bread from Trinitat Bakery 2,40

The ignorance audacity leads Pep Maulini, the husband, to promote the new gastronomic offer in 1988.

Rice casserole made	Molí de Rafelet from Delta de l'Ebre
Fisherman's cuttlefish style with fish, mussels & green peppers	26,70
◆ With small cuttlefish from Alcanar <i>brutesque</i> style & zucchini	23,60
Red with perfectly salted cod, green beans & <i>Piquillo</i> peppers	24,40
Vermicelli noodles	Pastes Sanmartí from Caldes de Montbuí
Traditional fisherman's dish with monkfish & cuttlefish.	23,70
Cuttlefish <i>fideuàda</i> from la Safor with small prawn & mussels	27,40

Meat

Catalan suckling goat from La Noguera with rosemary & baked potatoes	33,70
◆ Organic Pallars cow sirloin with black pepper, french fries & <i>Piquillo</i> peppers confit	34,80
Organic <i>Xisqueta</i> lamb from Pallars stuffed catalan style with mushrooms	25,40

Salt cod from Iceland with its salt touch	Perelló 1898 from Eixample
Fried with <i>piquillo</i> peppers, garlic & paprika	28,80
Grilled with garlic mousseline Josep Mercader (el motel empordà)	28,50
Cooked at low temperature with white pepper, pork belly & jurvert sauce	28,80
Three different variations of cod: with mousseline, with peppers and with vegetables	38,40
◆ In the oven with <i>sanfaina</i> (ratatouille)	28,20

Wild fish, according weight	approximate price per person
Redmullet from la Barceloneta fried or grilled	17,60
Small fried fish: sonso, redmullet & fresh anchovy	20,40
<i>Sonsos</i> , small fried fish from Blanes	16,90
Grilled brown meagre from La Barceloneta - whole piece	134,20 €/kg 32,30
Grilled red scorpionfish from Cambrils - whole piece	193,30 €/kg 46,40
Dentex from Arenys de Mar in the oven - minimum 2 servings	178,90 €/kg 43,00
Sole from L'Ampolla a la meunière - whole piece	141,30 €/kg 38,20
Seabass from la Ràpita in a Delta salt crust - minimum 2 servings	171,00 €/kg 41,10
Tub gurnard fricassé with mushrooms	134,30 €/kg 32,30
◆ Dorada from Vilanova in the oven - minimum 2 servings	162,70 €/kg 39,10
Monk-fish from Tarragona in Serrallo style, flambé with almonds & bacon	195,30 €/kg 44,00
Red Surmullet from Blanes roasted - whole piece	137,10 €/kg 37,10
Fried brill from Llançà with tomato, spinach & potatoes - whole piece	140,60 €/kg 38,00
John Dory from l'Ametlla with browned butter sauce - minimum 2 servings	199,00 €/kg 47,80

Marc Maulini Duran, the son, after nine years of preparation, takes over the business in 2020.

10% VAT included