

STARTERS

Crystal bread with tomato	4
Platter of Iberian ham	25
Anchovies 00	14
Iberian ham croquettes (6 pieces)	13
Seasonal tomatoes, tuna belly and sweet onions from Figueres	17
Burrata with tomatoes and red aubergine pesto	16
Planamar Russian salad	12
Grilled red prawns (8 pieces)	25
Andalusian-style squid	18
Bouchot mussels	18
Lobster with eggs and chips	30

MAIN COURSES

Charcoal-grilled octopus with parmentier	32
Charcoal-grilled sea bass fillet	29
Oven-baked turbot with onions and potatoes	34
Beef sirloin with summer mushrooms	27
1 kg charcoal-grilled beef ribeye steak (serves 2)	75
Oven-roasted shoulder of lamb	32
Roast pork ribs with honey and mustard	24

All meats are served with vegetables and oven-baked potatoes

Sauces available:

mushrooms, pepper, and blue cheese (+€2)

DESSERTS

Chocolate coulant with hazelnut and almond praline	7.5
Fonteta cottage cheese with honey and walnuts	7.5
Grilled <i>Xuixo de Girona</i> with chocolate cream	9
Strawberry, lime and ginger tartare with homemade cream	8
French toast with horchata and tonka bean	9

RICE DISHES

(Rice dishes mín. 2 people - price per person)

Dry rice with cuttlefish and prawns	25
Rice with mushrooms and vegetables	23
Black rice with cuttlefish and scallops	27
Aged beef loin rice with mushrooms	35
Dry blue lobster rice	42

RICE MENU

Starters to share

Seasonal tomatoes with feta cheese and sweet onion from Figueres
Salmon tartare
Bouchot mussels

Main course (choice of)

Dry rice with cuttlefish and prawns
Rice with mushrooms and vegetables
Black rice with cuttlefish and scallops (supl. 5€)
Aged beef loin rice with mushrooms (supl. 10€)
Dry blue lobster rice (supl. 15€)

Desserts (choice of)

Fresh fruit salad
Cheesecake
Lemon pie

38€

Minimum 2 people (full table participation required)
Drinks not included