


# SEAFOOD TASTING FROM OUR BAHIA

- Griddled razor shells
  - Scallops
- Battered fried squids
  - Small cuttlefish
  - Cockles
  - Mussels
- Griddled crayfish from the bay

50,00 p.p

Complete table












# STARTERS

- Tuna salad 10,00 
- Goat cheese salad with nuts 12,00
- Salad with foie shavings 12,00
- Bravas (fries with spicy sauce) 10,00
- Assortement of croquettes 15,00
- Breaded brie with apple compote 12,00
- Escalivada "catalan vegetables" with anchovies and tuna 15,00
- Griddled vegetables with Palamós prawns and scallop 18,00 
- Grandma's cannelloni 15,00
- Spinach and pine nuts cannelloni 15,00
- Fish soup 12,00
- Catalan tomato toast 3,50
- Homemade "Micuit" of "Empordà" duck liver 14,00


# FISH STARTERS

- Tuna tataki 18,00 
- Anchovies 12,00 
- Bean clams 16,00 
- Battered fried squids 18,00 half a plate 9,00
- Baby cuttlefish 16,00
- "Sonsos" 18,00
- Steamed mussels / marinière 15,00 
- Griddled Galician clams 19,50
- Griddled razor shells 17,00 
- Octopus Galician style 18,00 half a plate 9,50 
- Scallops ( 3 u.) 15,00 
- Griddled baby prawns from Palamós 30,00 
- Griddled baby crayfish from the Bay 25,00 
- Prawns carpaccio from Palamós 18,00 
- Fried fish 15,00






# FISH

- Griddled monk fish 21,00 
- Grilled sea bass filet 15,00 
- Sea bass in salt (for 2 persons) 50,00 
- Sea bass "at a fisterra" (for 2 persons) 45,00 
- Griddled or baked angler 27,00 
- Griddled or oven baked monkfish 25,00 
- Half lobster Guillermu's style 20,00 
- Griddled or meuniere (Butter sauce) 25,00 
- Cod with garlic mousse 18,00 
- Grilled salmon with vegetables 16,00 
- Middle size prawns from Palamós and St. Antoni 45,00 

# MEATS

- Lamb ribs from Calonge 18,00
- Girona veal entrecote, griddled or in pepper sauce 18,50
- Duck lean and apple au confit 20,00 

# RICES·FIDEUA

- Baix Empordà style Paella (min. 2 persons) 17,00 p.p. 
- Fish Paella (min. 2 persons) 19,00 p.p. 
- Black Paella (min. 2 persons) 19,00 p.p. 
- Rice casserole (min. 2 persons) 21,00 p.p. 
- Fideua ( thin noodles cooked with fish broth)  
(min. 2 persons) 16,00 p.p.
- Lobster rice (min. 2 persons) 26,00 p.p. 
- Black rice (min. 2 persons) 21,00 p.p. 