

COLD STARTERS

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| 1. Tuna tartar with tomato raf (*) | 10,00€ |
| 2. Avocado salad with mozzarella,
cherry tomatoes and coriander | 9,50€ |
| 3. Iberian ham with glass bread and tomato | 15,50€ |
| 4. Avocado pear gazpacho with quail egg,
pickle and croutons (*) | 9,50€ |
| 5. Ceviche Corvina (*) | 10,00€ |
| 6. Salad of colored leaves and sardines marinated
in lemon | 9,50€ |

HOT STARTERS

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| 7. Sautéed artichokes with garlic prawns (*) | 9,50€ |
| 8. Grilled vegetables with romesco sauce | 7,50€ |
| 9. Mussels with ginger in papillote | 9,50€ |
| 10. Little fish to the Andalusian style (*) | 17,00€ |
| 11. Black "Tagliatelle" with sea fruits | 9,50€ |

FISH AND SEAFOOD

12. Turbot with curried sweet potato puree	14,00€
13. Tuna tataki with asparagus, wakame and ginger oil (*)	15,50€
14. Grilled rape (*)	13,50€
15. Red prawns with salt (8 units)	21,00€
16. Grilled sea bass with mango and potato sauce	18,00€
17. Gratin cod with black garlic and "allioli" (*)	14,00€
18. Grilled octopus with paprika oil from the Vera (*)	13,50€
19. Fish of the day	a/m

MEAT

20. Beef sirloin (Grilled) with Porto sauce	19,00€
21. T-bone steak 800gr (Grilled) with potatoes	19,00€
22. Shoulder of lamb at low temperature with "beans from Santa Pau" (**)	19,00€
23. Iberian "Presca" with orange sauce and sautéed potato and asparagus	14,00€
24. Iberian ribs (Grilled) with chilean semi-spicy chimichurri and "Caliu" potatoes	14,00€

RICE

25. Paella "Garbí"	12,00€
26. Black rice with squid, pea and aioli	12,00€
27. Vegetarian paella	10,00€
28. Paella "Sea and Mountain"	13,00€
29. Mediterranean fideuá	11,00€

DESSERTS

30. Assortment of ice cream	5,50€
31. Watermelon soup with mint ice cream	5,50€
32. Tiramisu	5,50€
33. Catalan cream with sugared pine nuts	5,50€
34. Cake of the house	5,50€
35. Tropical fruit with "MALIBU" syrup	5,50€

VAT included