

Starters		1/2
Quíjuelo ham shoulder and toasted bread with tomato	16,20	25,20
Truffet foie-gras "demi-cuit" with mango and fig compote	15,40	20,50
Galician-style octopus with potatoes parmentier	14,50	21,80
Mirín-style tuna carpaccio with chives and pink pepper	14,50	19,40
Angler fish and shrimps' croquettes	11,50	17,50
Cod fritters	11,80	16,20
Squid "a la romana" with tartar sauce	14,50	18,80
Sautéed small lobsters with onion		25,50
Onion soup		12,80
Lobster salad		31,50
Goat cheese, quince and pumpkin salad		16,50
Cream morels		20,80

Rice		
Rice with Parmesan cheese, mushrooms and duck's liver		26,50
Fish and shellfish paella		26,50
Cod, wild mushrooms and vegetable rice		25,80
Sea cucumber rice		35,40
Fideuada with cuttlefish and prawns		24,80

Fish		
Roast cod with potatoes and tomato		25,80
Gilthead (bream) packed in salt and with grilled vegetables		27,80
Costa Brava grilled prawns		39,80
Baked market fish with potatoes and Figueres onion		28,80
Angler fish, scallop and prawns with mushrooms sauce		30,80
Scallops with duck's liver, horn of plenty mushrooms and Port wine		30,80

Meat		
Duck' magret with Modena sauce and orange jam		22,20
Duck's liver escalopes with Garnatxa wine reduction and apple		24,80
Grilled entrecote with vegetables		30,50
Veal tenderloin with cream morels		31,50
"Cochinillo" (suckling pig) with pickled apple		25,60
Iberian pork tenderloin in five peppers sauce		28,20
Slow cooked boneless kidgoat with rosemary carrot puree		28,60
Steak tartar		28,50
Royal Hare terrine		24,80
Assorted regional cheese		18,80