

Starters		1/2
Quijuelo ham shoulder and toasted bread with tomato	14,20	23,20
Truffet foie-gras "demicuit" with mango and fig compote	11,40	18,50
Galician-style octopus with potatoes parmentier	10,50	16,50
Mirin-style tuna carpaccio with chives and pink pepper	10,50	17,40
Angler fish and shrimps' croquettes	10,50	15,50
Cod fritters	9,80	14,20
Squids "a la romana" with tartar sauce	11,50	16,80
"Chípirones a la andaluza" (baby squid)	12,50	18,50
Lobster salad		29,50
Goat cheese and pesto salad		15,50
Gazpacho		11,90
Rice		
Rice with Parmesan cheese, mushrooms and duck's liver		24,50
Fish and shellfish paella		24,50
Cod, wild mushrooms and vegetable rice		23,80
Sea cucumber rice		33,40
Fideuada with cuttlefish and prawns		22,80
Fish		
Roast cod with potatoes and tomato		22,80
Gilthead (bream) packed in salt and with grilled vegetables		25,80
Costa Brava grilled prawns		38,80
Baked market fish with potatoes and Figueres onion		26,80
Angler fish, scallop and prawns with mushrooms sauce		28,80
Scallops with duck's liver, horn of plenty mushrooms and Port wine		26,80
Meat		
Duck' magret with Modena sauce and orange jam		17,40
Duck's liver escalopes with Garnatxa wine reduction and apple		22,80
Grilled entrecote with vegetables		24,80
Veal tenderloin with duck's liver and mistella sauce		29,50
"Cochinillo" (suckling pig) with pickled apple		21,60
Iberian pork tenderloin in five peppers sauce		25,20
Slow cooked boneless kidgoat with rosemary carrot puree		26,60
Steak tartar		26,50
Assorted regional cheese		16,80