

Starters	1/2	
Quíjuelo ham shoulder and toasted bread with tomato	16,20	25,20
Truffet foie-gras "demicuit" with mango and apple compote	15,40	22,80
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	20,80
Small quid Andalusian style	16,50	22,50
Sautéed small lobsters with onion		25,50
Lobster salad		31,50
Goat cheese and pesto salad		16,50
"Gazpacho"		13,50
Spicy macarroni all'amatriciana		16,50

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, tomato, parsley and garlic	25,80
Gilthead (bream) packed in salt and with grilled vegetables	27,80
Costa Brava grilled prawns	39,80
Baked market fish with potatoes onion	32,00
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 fresh duck liver and mistela sauce	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
Assorted regional cheese	18,80