

Starters

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Guijuelo ham shoulder and toasted bread with tomato	16,20	25,20
Truffet foie-gras "demicuit" with mango and fig compote	15,40	22,80
Galician-style octopus with potatoes parmentier	14,50	21,80
Mirin-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 squid Andalusian style	16,50	22,20
Cream of mushroom soup with truffle oil and crunchy bacon		14,80
Lobster salad		31,50
Goat cheese salad with mushrooms, pumpkin and dried fruits		16,50
Sautéed mushrooms with Catalan sausage		25,80

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
Season mushrooms 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
Backed market fish with potatoes and Figueres onion	32,00
Angler fish, scallop and prawns with mushrooms sauce	30,80
Scallops with duck's liver, orange chantarelle and Port wine	30,80

Meat

Duck' magret with Modena sauce and orange jam	20,20
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 season mushrooms	31,50
"Cochinillo" (suckling pig) with chanterelles	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