

Tapas

Amber fried potatoes in spicy sauce	6.75 €
Andalusian squid	11.40 €
Steamed mussels with garlic and parsley	10.65 €
Mussels fisherman style	11.75 €
Mussels Tahi style	12.50 €
Calçots (<i>roasted onion shoots</i>) croquettes with its sauce and pecorino romano (4u)	9.80 €
Chicken croquettes (4 u.)	7.90 €
Foie and apple croquettes (4 u.).....	10.10 €
Mallorcan sobrasada croquettes and Mahon cheese (4 u)	9.60 €
Mushroom croquettes (4 u.).....	9.30 €
Potatoes of Olot (1 u.)	3.10 €
Homemade Strips of breaded chicken with honey and mustard sauce	11.00 €
Xistorra of the Basque country with bread and tomato	9.50 €
Broken eggs with potato and xistorra	10.05 €
Broken eggs with potato and Iberian ham	14.20 €
Tempura vegetables accompanied by soy sauce	11.30 €
Coca bread with escalivada* and anchovies.....	13.45 €
Bao bread with pulled pork and BBQ sauce (3u) **	13.50 €
Bao bread with avocado, smoked salmon, sesame and wasabi mayonnaise (3u)** ...	16.05 €
Palamós Grilled prawns (8 u.)	27.40 €
Prawns in the garlic	15.15 €
Shoulder ham Iberian Acord (125gr.) with Catalan tomato bread	21.40 €
Assorted cold sausages (charcuterie) with Catalan tomato bread	21.40 €
Cheese platter with toast	21.20 €
Catalan tomato bread (portion)	3.85 €
Bread (portion)	1.50 €

* *baked aubergines/onions, peppers, ...*

** *Minimum non-fractionable amount*

Starters

Foie mi cuit (Rougie) with its accompaniment and toasts	20.30 €
Shrimp carpaccio with hints of wasabi mayonnaise and OVE spheres	18.50 €
Marinated tuna salad with soy and ginger with wakame seaweed and trout roe	15.85 €
Caprese salad with buffalo mozzarella, tomato and basil oil	14.90 €
Goat cheese salad with raisins and walnuts with honey vinaigrette	14.40 €
Gorgonzola cheese salad, apple and walnuts with honey vinaigrette	14.20 €

Pasta

Spaguetti all'astice (lobster) y frutti di mare (<i>minim 2 person/ price for person</i>)	22.70 €
Spaguetti allo scoglio (Prawns, squid, cuttlefish and mussels)	18.60 €
Spaguetti a la carbonara tartufata	16.45 €
Penne rigate all'arrabiata	13.85 €
Penne rigate al pesto	13.55 €
Rigatoni gorgonzola e noci	15.30 €
Rigatoni all'amatriciana	15.05 €
Porcini cannelloni with its béchamel sauce and sautéed mushrooms	17.20 €

Rice dishes*

Of the Senyoret	22.20 €
Lobster	24.70 €
Maigret of duck whit foie gras and mushroom (<i>trompetes de la mort</i>)	23.50 €
Creamy rice with octopus and seafood	20.80 €
Fish and seafood	18.90 €
Vegetables	16.35 €

*Prices are per person (minimum 2 people)

Meats

Roast kid shoulder at low temperature with honey and teriyaki sauce	23.50 €
Matured cow entrecot 60 days (500/550 gr.) "Txogitxu"	28.40 €
Maigret of duck tataki with orange sauce	23.00 €

Fish

Monkfish (anglerfish) with its grilled vegetables	20.60 €
Octopus tentacle with Vera pepper parmentier and wasabi mayonnaise	24.70 €
Scallops with creamy potato, iberian acorn-fed shoulder and truffle oil	22.75 €
Yellowfin tuna tataki, wakame seaweed and mango spherifications	16.20 €
Fish of the day	check the price

Homemade desserts

Tiramisu in our own way (specialty)	7.30 €
Hazelnut brownie with white chocolate cream and pistachio powder	6.90 €
Deconstruction of lemon pie	6.80 €
Carrot cake with cheese frosting	6.40 €
Cheesecake "La Viña" (Basque country recipe)	6.80 €
Lemon sorbet	6.50 €