

## Starters

Sautéed artichokes with Iberian ham	21 €
Escarole with chopped garlic	10 €
Tomato with tuna belly	24 €
Lettuce salad with prawns, pineapple, carrots and trout caviar with a curry vinaigrette	24 €
Escarole salad with beans, mushrooms, apple and foie with a truffle vinaigrette	24 €
100% pure Iberian acorn-fed ham	20 €
Salchichón of Vic Riera Ordeix Gran Luxe	9 €
Iberian acorn-fed “Lomito”	12 €
“Foie” cured in salt and pepper	14 €
Anchovies from Laredo	20 €
Cured anchovies in cava vinegar	15 €

## Soups, omelettes and paellas

Gratin onion soup	15 €
Fisherman’s soup with rice	24 €
Palamós shrimp omelette	35 €
Onion omelette	15 €
Selles Seafood Paella (mín. 2 pers.)	44€/portion
Fish vermicelli	20 €

## **Meat**

Roasted Girona beef steak	53 € / 1 Kg
Grilled beef tenderloin	25 €
Boccatti style roasted beef tenderloin	33 €
Beef tenderloin with blue cheese	33 €
Beef tenderloin with truffle cream	39 €
Steak-Tartar	33 €

## **Fish**

Sole of the coast	36 €
Grilled monkfish	24 €
Baked monkfish or Fisherman's style	29.50 €
Wild turbot	39.50 €
St. Peter's fish	69.50 € / 1 Kg

Bread and snack service ... 4.95 €

## Seafood

Galician oysters	6.5 € u.
White clams from Carril	21 €/100g
Sea snails	22 €
Palamós prawns	59.5 €
Small crayfish from Costa Brava	45 €
Peeled prawns sautéed with garlic	20 €
Sautéed or Fried baby squid	32 €
Stewed baby squid with onion and rice	37 €
Espardenyes (sea cucumber)	59 €
Provençal frog legs	26 €
Roman style squid	22 €
Grilled or fried squid	24 €
Grilled baby cuttlefish	25 €

## Taxes Included

- Notice for people with allergies or intolerances, check with our staff.

- Half rations increase by 15%