

Pica-Pica TAPAS - Appetizer

<i>Ibérico cured mountain ham (80 gr.)</i>	28,50€
<i>Anchovies from L'Escala (8 fillets)</i>	15,30€
<i>Grilled rock mussels. "All-i-oli" sauce</i>	6,50€
<i>Fried Artichokes</i>	12,00€
<i>Assorted fried fish "Sa Marinada" (300 gr.)</i>	19,00€
<i>Salt Cod à la provençale puff balls (8 unités)</i>	15,90€
<i>Grilled little clams with garlic and chilly (150 gr.)</i>	14,00€
<i>Gratined sea snails (250 gr.)</i>	20,80€
<i>Assorted Sea snails: purple dye murex and red-mounth with all-i-oli sauce (250 gr.)</i>	18,50€
<i>Octopus galician style - steamed Octopus with paprika and olive oil- (90 gr.)</i>	14,50€
<i>Fried squid rings in batter (80 gr.)</i>	8,50€
<i>Calamari sliced with onion and caramelized fennel</i>	12,00€
<i>Small Calamars frits (150 gr.)</i>	17,00€
<i>Casserole of Cod tripes, spicy</i>	11,50€
<i>Cod cheeks with clams in green sauce</i>	16,50€
<i>Sea cucumber with natural tomatoes (110 gr)</i>	40,00€
<i>Casserole of prawns in hot garlic oil (200 gr.)</i>	20,50€
<i>Gratined Sea Urchins (6 units)</i>	16,05€

Sea fruits

<i>Fresh Sea Urchins. Piece price</i>	1,50€
<i>Oysters from Charente-Maritime. France Piece price</i>	2,80€
<i>Gillardeau Spéciale Oysters - núm. 2. France. Piece price</i>	5,30€
<i>Oysters from Cambados .Galicia, Piece price</i>	5,95€
<i>Chamber Venus, (300 gr.)</i>	17,00€
<i>Grooved carpet shell ("almejas"), (200 gr.)</i>	38,50€
<i>Razor clams, (200 gr.)</i>	14,50€
<i>Barnacles, (100 gr.)</i>	32,50€
<i>Velvet crabs, (100 gr.)</i>	9,00€
<i>Red Shrimp of Palamós grilled or steamed ("Gambas") (180 gr.)</i>	54,00€
<i>Norway lobster grilled or steamed ("Cigalas"), (per ½ kg.)</i>	49,00€
<i>Crab, according to weight, (price per 1 kg).</i>	26,50€
<i>Rock lobster grilled or steamed, (per ½ kg.)</i>	64,00€
<i>Lobster grilled or steamed, (per ½ kg.)</i>	44,50€

All prices has VAT included

Winter Soups and Salads

<i>Cod salad, citrus, pomegranate and fig bread</i>	15,50€
<i>Wild Salmon home-smoked</i>	14,50€
<i>Red tuna tartar with mascarpone</i>	25,50€
<i>Carpaccio of Norway lobster</i>	29,00€
<i>Lobster medallions with orange vinaigrette and salad</i>	34,00€
<i>Carpaccio de "rascassa" (Mediterranean fish) with truffles and fresh tomato</i>	32,00€
<i>Red Shrimp of Palamós Tartar</i>	54,00€
<i>Beef carpaccio, arugula , pine nuts and Parmesan</i>	15,80€

<i>Consommé, Foie Gras raviolis, black truffle</i>	12,50€
<i>Rock Fish soup with "Rouille" toast and parmesan cheese</i>	11,90€
<i>Warm Velvet crabs cream</i>	10,50€
<i>Seafood and rock fish with spinach cannelloni</i>	12,90€
<i>Fettuccine with clams (spicy)</i>	19,50€

Rice and pasta

<i>Rice casserole with velvet crabs from Galicia</i>	22,00€
<i>Rice casserole with Lobster from Cantábrico Sea - 250 gr.</i>	39,00€
<i>Black Rice.- Rice in squid ink</i>	19,90€
<i>"Paella" with seafood</i>	21,00€
<i>Rock lobster Paella - 250 gr</i>	46,00€

Our chic recipes for sea fruits

<i>Gratinéed oysters with cream of spinach</i>	39,50€
<i>"Txangurro" -gratin Spider Crab-</i>	28,00€
<i>Cod sweetbreads with king prawns from Palamós</i>	29,00€
<i>Pigs' trotters stuffed with seafood</i>	21,50€
<i>"Suquet" (fish of the day stew)</i>	28,00€

According to the fishing season. Natural cuisine.

<i>Fish baked in salt, whole fish, price per kg.</i>	82,00€
<i>Grilled or Baked fish of the day with vegetables -140 gr.-</i>	28,00€
<i>Sole grilled, meunière or with almonds</i>	29,50€
<i>Tuna tataki with honey and soya</i>	22,00€
<i>Small monkfish grilled with roasted garlic</i>	21,80€

Meat selection

<i>Grilled or roasted Veal entrecote -250.gr-</i>	19,90€
<i>Grilled Beef filet in mushrooms sauce</i>	24,00€
<i>Leg of Lamb with prunes and mushrooms</i>	18,00€
<i>Pan seared Foie Gras with caramelized Apple and Port Wine sauce</i>	28,80€

Dessert – please order now (20 minutes)

<i>Omelette Norvégienne</i>	11,50€
<i>Chocolate Soufflé</i>	14,00€
<i>Orange Soufflé</i>	14,00€
<i>Tatín tart -apple cake- with Vanilla ice cream</i>	11,00€
<i>Crunchy apple cannelloni in English dressing, Vanilla ice cream and Tofe sauce</i>	12,50€
<i>Chocolate coolant</i>	10,00€

All prices has VAT included

Our Select Menu

For two people

Price per person 74,00€

Oysters from Charente-Maritime. France
Three pieces

Gratinéed sea snails

Cod cheeks with clams in green sauce

Lemon sherbet with cava

Rice casserole with Lobster from Cantábrico Sea

Desserts:

Orange Soufflé or
Chocolat Soufflé

Coffee and Petits Fours

Menu Especial Sa Marinada

For two people

Price per person 46,50€

Gratinéed Sea Urchins
Three pieces

Consommé, Foie Gras raviolis, black truffle

Seafood and rock fish with spinach cannelloni

Please choose the main course

Baked Sea Bass with potatoes, garlic and tomato
- Traditional recipe-

Leg of Lamb with prunes and mushrooms

Desserts:

Black Heart Chocolate - for her
Prunes in Armagnac with Vanilla Ice Cream - for him

Coffee and Petits Fours

Large assorted Sea Fruit plate "Sa Marinada"

For two people

Price per person 82,00€

Velvet crabs
Oysters, Venus warts and
Sea Snails with all-i-oli sauce

Grooved carpet shell
Rock mussels
Razor Clams

Camarote prawns of Vinarós
Norway Lobster and Gambas from Palamós
Lobster