

PICA-PICA TAPAS - APPETIZER

<i>Iberian cured mountain ham "Señorio de Montanera" (80 gr.)</i>	29,50€
<i>Anchovies from l'Escala (8 filets). Bread with tomato</i>	16,50€
<i>Fried Mediterranean sand eels "sonsos" (110 gr.)</i>	14,00€
<i>Salt cod brandade puff balls (8 puff ball fritters)</i>	15,90€
<i>Sea Snails au gratin. (250 gr.)</i>	22,00€
<i>Steamed Sea Snails. "All i oli" (garlic and olive oil sauce) (250 gr.)</i>	19,50€
<i>Octopus Galician style -steamed octopus with paprika and olive oil- (90 gr.)</i>	16,00€
<i>Calamari sliced with onion and caramelized fennel</i>	14,00€
<i>Fried Squid rings in batter (80 gr.)</i>	9,90€
<i>Sea Cucumbers with natural tomatoes (120 gr.)</i>	43,00€
<i>Fried mini squid (150 gr.)</i>	24,00€
<i>Huelva prawns in garlic oil (150 gr.)</i>	23,50€

SEA FRUITS

<i>Oysters Papillon, N° 4. France (piece price)</i>	2,50€
<i>Oysters Gillardeau N°2. France (piece price)</i>	4,20€
<i>Oysters from Galicia. Combados. Pontevedra (piece price)</i>	4,90€
<i>Fresh cockles (300 gr.)</i>	17,50€
<i>Fresh clams "Almejas" (200 gr.)</i>	46,00€
<i>Clams sailor's way or sautéed with garlic and parsley (220 gr.)</i>	34,00€
<i>Grilled Razor Clams (200 gr.)</i>	15,50€
<i>"Canyuts" of the Delta of the Ebro (12 pieces)</i>	19,00€
<i>"Camarones" – Steamed red shrimp (110 gr.)</i>	33,00€
<i>Barnacles (100 gr.)</i>	Market Price€
<i>Palamós prawns grilled or steamed "Gambas" (180 gr.)</i>	Market Price€
<i>Crayfish griddled or steamed (price per ½ kg.)</i>	Market Price€
<i>Edible crab - steamed (per Kg)</i>	32,00€
<i>Spider crab - steamed (per Kg)</i>	35,00€
<i>Grilled or Steamed European Lobster (1/2 Kg)</i>	96,00€
<i>Grilled or steamed Clawed Lobster (1/2 Kg)</i>	57,00€

COLD STARTERS

<i>Mediterranean Red Tuna Tartare with soy and hot chilli sauce</i>	22,00€
<i>Carpaccio of smoked Eel with avocado and cherry tomatoes</i>	24,00€
<i>Smoked wild Salmon with garnish</i>	14,50€
<i>Palamós red prawns – "Gambas"- tartare</i>	42,00€
<i>"Empedrat" – cod, white beans, pepper, onion and garlic salat-</i>	14,50€

Bread and Service, 2,00€

SOUPS, CREAMS AND PASTA

Rock fish soup with parmesan, toasts and rouille mayonnaise	15,50€
Cream of Mediterranean lobster soup with a hint of saffron	14,50€
Seafood cannelloni with spinach	16,50€
Spaghetti with clams and shrimps in tomato sauce with spicy oil	22,00€

THE CLASSICS OF SA MARINADA

Oysters au gratin with cream of spinach (6 pieces)	37,80€
"Txangurro" – spider crab au gratin -	29,50€
Cod tripe with Palamós crayfish	29,00€
Pig's Trotters stuffed with seafood	24,50€
"Suquet" –monkfish clams and potatoes stew-	28,00€
Grilled Scallops with cider butter sauce	24,50€

RICE AND PASTA (MINIMUM TWO PEOPLE)

Rice casserole with velvet crabs from Galicia	23,00€
Rice casserole with local lobster (250 gr.)	49,50€
Rice casserole with Palamós crayfish	26,00€
Black paella - rice with squid ink -	19,90€
"Paella" with Seafood	22,50€
"Fideuà" – vermicelli paella with Spider Crab -	25,50€

TRADITIONAL FISHING, NATURAL CUISINE

Baked fish in salt, whole fish. (price per kg)	99,00€
Griddled or baked fish of the day (140 gr.)	32,00€
Sole griddled with almonds. Steamed potato	38,00€
Black Cod with Tosazuan Sauce –Japanese inspired recipe-	23,00€
Mediterranean Red Tuna grilled filet with orange and soy sauce	24,50€
St. Feliu monkfish to toasted garlic. Baked Potato. (price per kg)	42,00€
Cod Catalan style	24,00€

OUR MEAT SELECTION

Pig's trotter grilled with foie and Pedro Ximénez sauce	22,00€
Girona Beef filet grilled. Café Paris sauce.	29,00€
Baked shoulder lamb with gravy	29,00€
Steak Tartare -Girona beef filet-	32,00€