

## PICA-PICA TAPAS - APPETIZER

<i>Iberian cured mountain ham cut by machine (80 gr.)</i>	29,50€
<i>Anchovies from l'Escala (8 filets). Bread with tomato</i>	18,00€
<i>Fried Mediterranean sand eels "sonsos" (110 gr.)</i>	18,00€
<i>Salt cod brandade puff balls (8 puff ball fritters)</i>	17,50€
<i>Sea Snails au gratin. (250 gr.)</i>	24,50€
<i>Steamed Sea Snails. "All i oli" (garlic and olive oil sauce) (250 gr.)</i>	22,00€
<i>Octopus Galician style -steamed octopus with paprika and olive oil- (90 gr.)</i>	17,50€
<i>Fried Squid rings in batter (80 gr.)</i>	11,00€
<i>Calamari sliced with onion and caramelized fennel</i>	16,00€
<i>Sea Cucumbers with natural tomatoes (120 gr.)</i>	Market price €
<i>Fried mini squid (150 gr.)</i>	27,00€
<i>Huelva prawns in garlic oil (150 gr.)</i>	23,50€

## SEA FRUITS

<i>Oysters Papillon, N° 4. France (piece price)</i>	2,80€
<i>Oysters Gillardeau N°2. France (piece price)</i>	5,10€
<i>Oysters from Galicia. Combados. Pontevedra (piece price)</i>	5,10€
<i>Fresh cockles (300 gr.)</i>	19,50€
<i>Fresh clams "Almejas" (200 gr.)</i>	39,00€
<i>Clams sailor's way or sautéed with garlic and parsley (220 gr.)</i>	34,00€
<i>Grilled Razor Clams (200 gr.)</i>	18,00€
<i>"Canyuts" of the Delta of the Ebro (12 pieces)</i>	27,00€
<i>"Camarones" – Steamed red shrimp (110 gr.)</i>	33,00€
<i>Barnacles (100 gr.)</i>	Market Price€
<i>Palamós prawns grilled or steamed "Gambas"</i>	Market Price€
<i>Crayfish griddled or steamed</i>	Market Price€
<i>Edible crab - steamed (per Kg)</i>	42,00€
<i>Spider crab - steamed (per Kg)</i>	35,00€
<i>Grilled or Steamed European Lobster</i>	Market Price€
<i>Grilled or steamed Clawed Lobster</i>	Market Price€

## COLD STARTERS

<i>Mediterranean Red Tuna Tartare with soy and hot chilli sauce</i>	24,00€
<i>Carpaccio of smoked Eel with avocado and cherry tomatoes</i>	26,00€
<i>Smoked wild Salmon with garnish</i>	17,00€
<i>Palamós red prawns – "Gambas"- tartare</i>	42,00€
<i>Scallop carpaccio with mango frosting and candied apple</i>	22,00€

Bread and Service, 2,00€

## SOUPS, CREAMS AND PASTA

Rock fish soup with parmesan, toasts and rouille mayonnaise	17,50€
Cream of Mediterranean lobster soup with a hint of saffron	16,00€
Seafood cannelloni with spinach	18,00€
Tagliarelle with clams and shrimps in tomato sauce with spicy oil	24,00€

## THE CLASSICS OF SA MARINADA

Oysters au gratin with cream of spinach (6 pieces)	37,80€
“Txangurro” – spider crab au gratin -	32,00€
Cod tripe with Palamós crayfish	32,00€
Pig's Trotters stuffed with seafood	27,00€
“Suquet” –monkfish clams and potatoes stew-	34,00€
Grilled Scallops with cider butter sauce	24,50€

## RICE AND PASTA (MINIMUM TWO PEOPLE)

Rice casserole with velvet crabs from Galicia	25,50€
Rice casserole with local lobster (250 gr.)	55,00€
Rice casserole with Palamós crayfish	28,50€
Black paella - rice with squid ink -	22,00€
“Paella” with Seafood	24,50€
“Fideuà” – vermicelli paella with Spider Crab -	28,00€

## TRADITIONAL FISHING, NATURAL CUISINE

Baked fish in salt, whole fish. (price per kg)	Market price€
Griddled or baked fish of the day (140 gr.)	39,50€
Sole griddled with almonds. Steamed potato	42,00€
Black Cod with Tosazuan Sauce –Japanese inspired recipe-	26,50€
Mediterranean Red Tuna grilled filet with orange and soy sauce	27,50€
St. Feliu monkfish to toasted garlic. Baked Potato. (price per kg)	62,00€

## OUR MEAT SELECTION

Girona Beef filet grilled. Café Paris sauce.	38,00€
Baked shoulder lamb with gravy	35,50€
Pig's trotter grilled with foie and Pedro Ximénez sauce	24,00€
Steak Tartare -Girona beef filet-	42,00€