

| Starters | 1/2 | |
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| Quíjuelo ham shoulder and toasted bread with tomato | 15,20 | 24,20 |
| Truffet foie-gras "demi-cuit" with apple and fig compote | 12,50 | 19,50 |
| Galician-style octopus with potatoes parmentier | 11,50 | 18,50 |
| Mirín-style tuna carpaccio with chives and pink pepper | 11,50 | 18,40 |
| Angler fish and shrimps' croquettes | 11,50 | 16,50 |
| Cod fritters | 10,80 | 15,20 |
| Squid "a la romana" with tartar sauce | 12,50 | 17,80 |
| "Chípirones a la andaluza" (baby squid) | 13,50 | 19,50 |
| Cream of mushroom soup with truffle oil and crunchy bacon | | 12,80 |
| Lobster salad | | 30,50 |
| Goat cheese salad with mushrooms, pumpkin and dried fruits | | 16,50 |
| <u>Sautéed mushrooms with Catalan sausage</u> | | <u>25,80</u> |

| Rice | | |
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| Rice with Parmesan cheese, mushrooms and duck's liver | | 25,50 |
| Fish and shellfish paella | | 25,50 |
| Cod, wild mushrooms and vegetable rice | | 24,80 |
| Mushrooms rice | | 24,80 |
| Sea cucumber rice | | 34,40 |
| Fideuada with cuttlefish and prawns | | 24,80 |
| Fish | | |
| Roast cod with potatoes and tomato | | 23,80 |
| Gilthead (bream) packed in salt and with grilled vegetables | | 27,80 |
| Costa Brava grilled prawns | | 39,80 |
| Baked market fish with potatoes and Figueres onion | | 27,80 |
| Angler fish, scallop and prawns with mushrooms sauce | | 29,80 |
| Scallops with duck's liver, orange chantarelle and Port wine reduction | | 27,80 |
| Meat | | |
| Duck' magret with Modena sauce and orange jam | | 18,40 |
| Duck's liver escalopes with Garnatxa wine reduction and apple | | 23,80 |
| Grilled entrecote | | 28,80 |
| Veal tenderloin with duck's liver and mistela sauce | | 30,50 |
| "Cochínillo" (suckling pig) with chanterelles | | 23,60 |
| Iberian pork tenderloin in five peppers sauce | | 26,20 |
| Slow cooked boneless kidgoat with rosemary carrot puree | | 27,60 |
| Steak tartar | | 27,50 |
| Royal Hare terrine | | 23,80 |
| Assorted regional cheese | | 17,80 |