

Starters	1/2	
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
Onion soup		12,80
Lobster salad		30,50
Winter salad (goat cheese, pumpkin, quince)		16,50
Spicy macaroní		25,80
Rice		
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
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
"Cochinillo" (suckling pig) with pickled apple		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