

## **STARTERS**

BREAD WITH TOMATO AND EXTRA VIRGIN OLIVE OIL	/ 4,30€
VINEGAR – MARINATED ANCHOVIES	/ 15€
GRILLED VEGETABLES WITH 'ROMESCO' SAUCE	/ 17€
SPINACH SALAD, PEAR, SHEEP CHEESE AND CRISPY ONION	/ 17€
'RECUIT DE DRAP' SHEEP'S MILK CHEESE, ANCHOVIES FROM 'L'ESCALA' AND OLIVE SAUCE	/ 17€
TOMATO TARTAR AND SPRING ONION AND TUNA IN OLIVE OIL	/ 18€
ANCHOVIES 00 FROM ' L'ESCALA'	/ 20€
CURED BELLOTA HAM 100%	/ 32€
COD FRITTERS WITH PEAR ALLIOLI (PIECES)	/ 4 €
GRILLED SARDINES WITH GARLIC AND PARSLEY	/ 15€
SALT COD BRANDADE WITH TOASTED BREAD	/ 17€
GRILLED MUSSELS	/ 18€
PALAMÓS PRAWN CROQUETTES	/ 21€
GRILLED RAZOR CLAMS	/ 24€

## **RICE AND NOODLE DISHES (ONLY LUNCH)** (MÍN. 2 PAX)

TOASTED NOODLES WITH FISH	/ 23€ PAX
EMPORDA DARK RICE (SURF AND TURF)	/ 25€ PAX
BLACK RICE AND SAFFRON ALLIOLI	/ 29€ PAX
DRY RICE WITH ROCK FISH AND PRAWN ALLIOLI	/ 29€ PAX
PAELLA 'TOC AL MAR'	/ 32€ PAX
DRY RICE WITH SQUID AND BLACK GARLIC ALLIOLI	/ 32€ PAX

## **GRILLED FISH ( OVER AN OPEN FLAME**

PALAMÓS PRAWNS	/ 60€
SELECTION OF LOCALLY CAUGHT FISH (CATCH OF THE DAY)	/ 89€ KG
RED LOBSTER FROM 'CAP DE BEGUR'	/ 154€ KG

***SIDE DISH: GRILLED VEGETABLES 8€ / RICE PILAF 8€ / WOOD – FIRED CANDIED PEPPERS WITH CARAMELIZED PIL-PIL SAUCE 14€***

## **OAK-GRILLED MEAT**

GIRONA VEAL FILLET	/ 30€
--------------------	-------

## **HOMEMADE DISHES**

MEATBALLS WITH EMPORDÀ SAUCE AND RICE PILAF	/ 18€
BONELESS PIG'S TROTTERS WITH PALAMÓS PRAWNS	/ 26€