



MENU

Xef Miguel Donaire

FOR NIBBLING

Tomato Crystal Coca	3,50€
Palamós red prawn croquettes	14€
Cod fritters with romesco sauce	10€
Iberian cured ham D.O. Guijuelo with glass bread and tomato	24€
Cheese board with jam and EVOO from Can Brugarol (Baix Empordà)	18€
Blue fish with coca bread with tomato: salted anchovies, anchovies in vinegar, smoked sardines and tuna with roasted peppers.	22€

STARTERS

Gazpacho with Maresme strawberry and smoked sardine	10€
Green salad of leaves and seasonal vegetables	12€
Salad of sprouts with Can Brugarol sheep's cheese, dried fruit and quince	14€
Grilled seasonal vegetables with romesco sauce	16€

SEA AND MOUNTAINS

Fresh seafood pasta with squid, red prawns and mussels	18€
Meatballs with cuttlefish	16€
Suquet of monkfish and red prawns Empordà style	26€
Chef's seasonal rice (min. 2 pax)	30€

GRILLED

Choice of garnish: grilled vegetables, homemade chips or roasted pepper	
T-bone steak 1 kg of Discarlux matured beef	70€
Entrecote of beef from Girona	24€
Sirloin of beef from Girona	26€
Catalan Iberian secret	20€
Ribs of lamb from the Empordà	24€
Magret of duck from the Empordà	18€

KIDS' MENU

Pasta of the day with tomato sauce
Grilled or breaded chicken with French fries
Cheeseburger with French fries
Fruit or ice cream

18€

