

SNACK BAR & MEDITERRANEAN GRILL

Xef Miguel Donaire



STARTERS

Grilled rustic country bread with tomato or alioli	4€
Acorn-fed Iberian ham D.O. Guijuelo with tomato bread	24€
Anchovies with escalivada and Kalamata olives	18€
Crispy potatoes with mild alioli and paprika	8€
Palamós prawn croquettes	14€
Chicken croquettes	10€
Crispy chicken strips	10€
Andalusian-style potera squid	16€

SALADS & FRESH DISHES

Gazpacho with pear tomato and watermelon	8€
Burrata with roasted tomato salmorejo	15€
Montserrat tomato, Figueres onion, and tuna belly	16€
Russian salad with a hint of grill	10€
Lettuce heart salad with grilled chicken, parmesan, and Caesar dressing	15€
Tuna tartare with beluga lentil salad and creamy avocado	22€

FROM THE GARDEN TO THE GRILL

Roasted eggplant with sobrasada and cane honey	14€
Asparagus and seasonal vegetables with romesco sauce	14€

FIRE-GRILLED SHELLFISH

Mussels	16€
Clams	18€
Wedge clams	16€
Razor clams	20€
Cockles	20€

SEA ON THE GRILL

Coastal monkfish	32€
Tuna loin	26€
Salmon	18€
Octopus	26€
Line-caught squid	22€
Served with vegetables, French fries, or roasted pepper	

GRILLED FROM THE LAND

Discarlux beef ribeye steak 800/1000 g (double side dishes)	70€
Girona veal entrecôte	24€
Slow-cooked Duroc pork rib finished on the grill	16€
Double ribeye burger	22€
With brioche bun, bacon, cheddar, and caramelized onions	
Beef burger	16€
With brioche bun, bacon, cheddar, caramelized onions, tomato, and sprouts	
Served with vegetables, French fries, or roasted pepper	

DESSERTS

Fresh seasonal fruit	7€
Grilled piña colada	7€
Catalan cream with Roasted flat peach	7€
Grilled Girona xuxo with ratafia ice cream	7€
Selection of artisanal ice creams	

