

# DAILY MENÚ

This menu is a tribute to the richness of Empordà and seafood cuisine  
- Chef Miguel Donaire

## Appetizer

Coca bread with anchovy from  
L'Escala and candied tomato

## Starter to choose

Goat cheese and nuts salad  
Fried fish of the day  
Steamed mussels  
Garlic prawns (suplement 5€)

## Main to choose

Paella del senyoret (min. 2 pax)  
Fideua del senyoret (min. 2 pax)  
Sea and mountain rice casserole (min. 2 pax)  
Lobster Soup Rice (suplement 5€) (min. 2 pax)  
Vegetable rice (min. 2 pax)  
Fish suquet (min. 2 pax)  
Baked fish of the day

## Desert to choose

Freshly cut seasonal fruit  
Catalan cream  
Citrus sorbet with cava

**40€**



# MENU

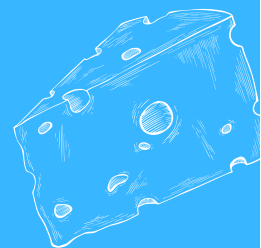
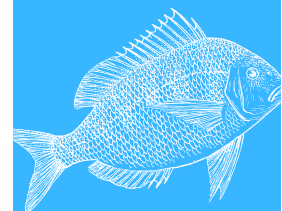
Xef Miguel Donaire

Cod fritters	8€
Prawn croquettes	14€
"Cocido" croquettes	10€
Iberian ham with bread and tomato	24€
Anchovies from L'Escala with bread and tomato	18€
Board of local cheeses with quince and nuts	16€
Seasonal green salad	14€
Squid andalusian style	18€
Clams with garlic and parsley	16€
Grilled prawns	22€
Seafood pasta	18€
Chef's rice (min 2 pax)	24€
Baked monkfish with baked potato	24€
Fisherman's style monkfish suquet (mínim 2 pax)	24€
Fish of the day	S/M
Girona beef entrecote with garnish	20€
Girona beef fillet with parmentier	24€
Girona beef fillet with foie and demi glace	28€
Strawberries with chantilly	8€
Ice cream selection	6€
Bread with tomato or butter	3€

## Children's menu

- Daily pasta with tomato
- Grilled or battered chicken with chips
- Cheeseburger with chips
- Fruit or ice cream

**18€**



## SUPLEMENT MENÚ

4€

6€

4€

12€

8€

6€

4€

6€

6€

12€

6€

10€

12€

12€

S/M

6€

12€

16€

4€

2€

