

## SEASON SPECIALS

**Tuna tataki, wakame seaweed and tuna bones sauce – 32€**

**Turbot tartare on its crispy skin – 29€**

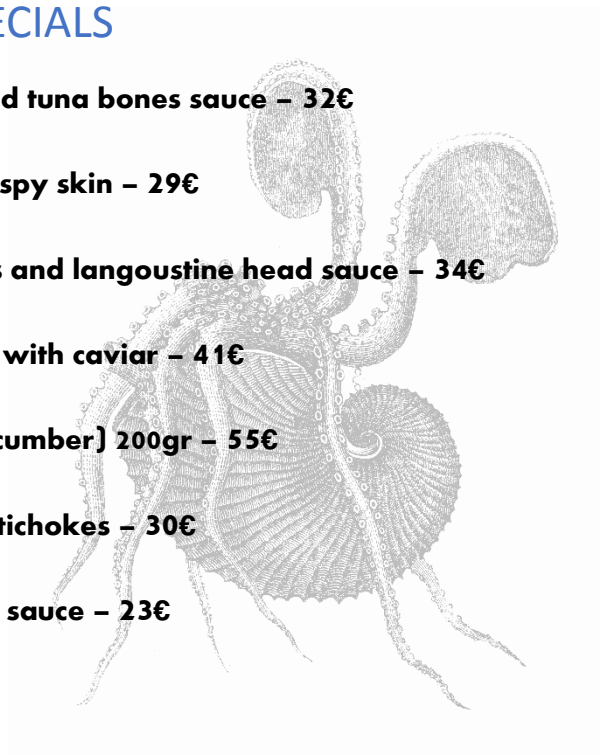
**Langoustines tartare with coriander sprouts and langoustine head sauce – 34€**

**Palamós prawn carpaccio with caviar – 41€**

**Grilled espadenyes (sea cucumber) 200gr – 55€**

**Baby cuttlefish with artichokes – 30€**

**Cod cheeks in pil-pil sauce – 23€**



**Rigattoni and prawns – 21.50€**

**Steak tartare – 31€**

**Veal fillet steak with vegetables – 36€**

**VTA included**

**Bread, olives and chocolates 3€**

**In case of allergy or intolerance, please, contact our staff**

## SHELLFISH

**Caviar (30gr) served with blini and butter – 99€**

**Galician Oysters - 6.5 €/piece**

**French oyster "Marennes Oléron" La Spéciale Sorlut n°2 -7.5€/piece**

**Braised "Marennes Oléron" french oyster with aniseed butter - 8€/piece**

**French oyster "Marennes Oléron" with cucumber water and green apple - 8€/piece**

**French oyster "Marennes Oléron" with Ponzu sauce and trout roe - 8€/piece**

**Steamed or marinera sauce mussels - 18€**

**"00" Galician clams, served raw, grilled or with marinera sauce – 38€**

**Grilled blue lobster (500gr) from Cantabrian Sea – 65€**

**Mediterranean prawn grilled or raw 250gr – 65€**

**Grilled or raw langoustines XXL – 27€/100gr**

**VTA included**

**Bread, olives and chocolates 3€**

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## SEA MENU

Menus will only be served to a full table until 15h/22h

### STARTERS

French oyster and ponzu sauce

Salmon tartare with avocado and truit roe

Andalusian style squid

Steamed mussels

Grilled razor clams with lime and tomato confit

### MAIN COURSE

Paella del Senyoret

### DESSERT

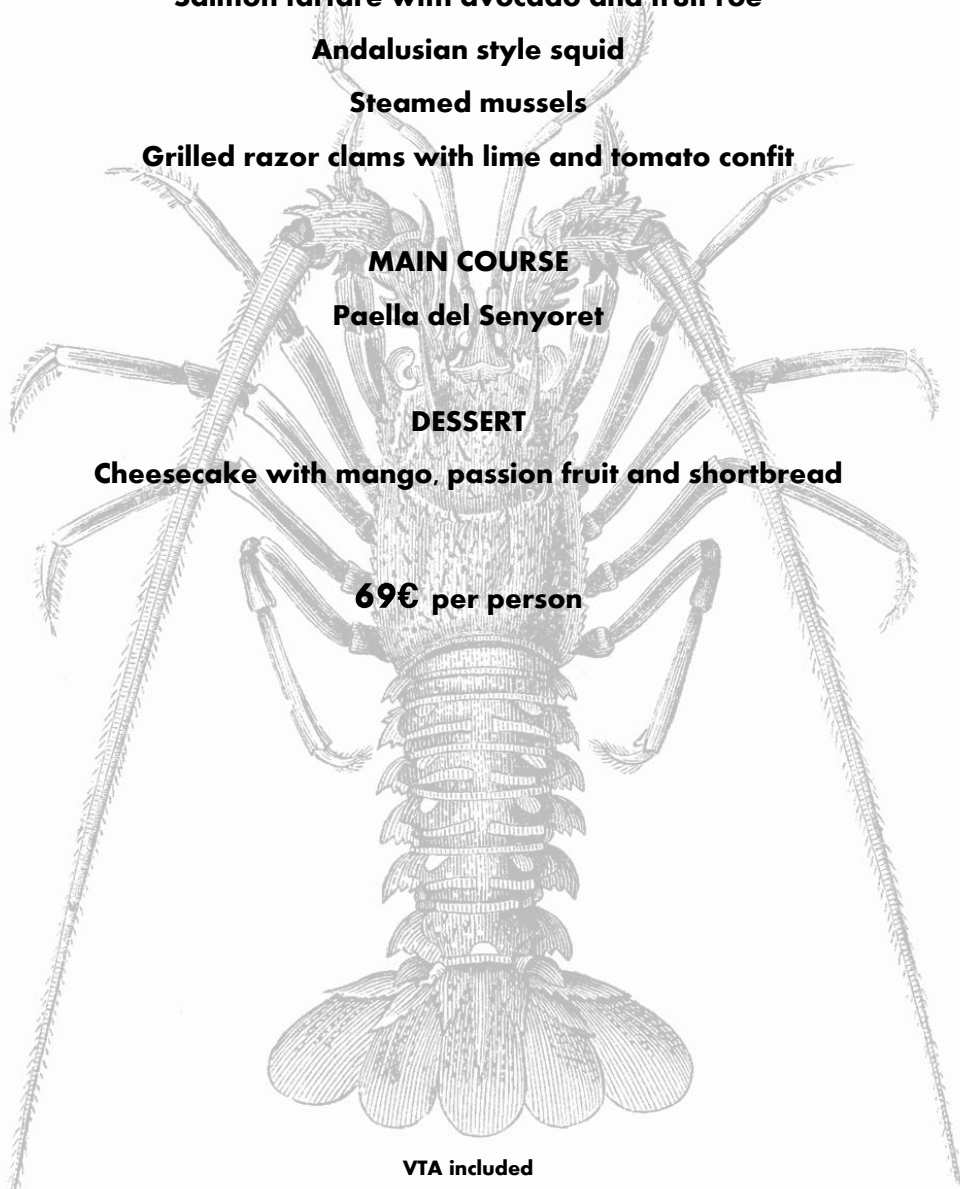
Cheesecake with mango, passion fruit and shortbread

**69€ per person**

VTA included

Bread, olives and chocolates 3€

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## STARTERS AND SALADS

**Joselito Ham (80gr) with tomato toast – 30€**

**“00” Anchovies with tomato toast – 21€**

**Langoustines salad with avocado, ginger and citrus – 23€**

**Seasonal salad with basil oil – 16€**

**Instant made tomato tartare with crispy bread – 19€**

**Salmon tartare with avocado and trout roe – 22€**

**Corb fish ceviche from La Taverna – 21€**

**Langoustines tempura and creamy chilli sauce – 22€**

**Andalusian style squid – 21€**

**Iberian ham croquettes (6U) – 16€**

**Cod fritters with quince paste allioli (8U) – 15€**

## RICES (Minimum 2 people)

**Paella del Senyoret – 30€**

**Black paella with squid, cockles and mussels – 31€**

**Lobster mellow rice – 45€**

**Rice casserole Sant Feliu style – 30€**

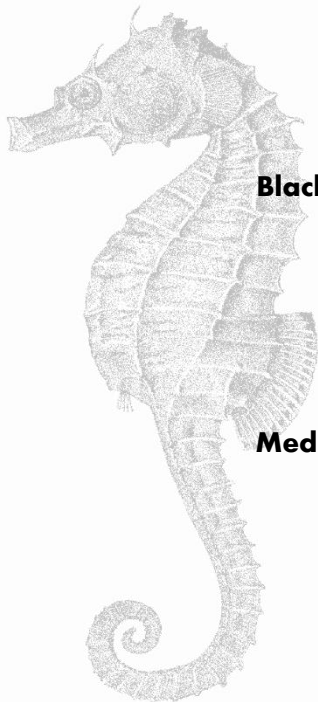
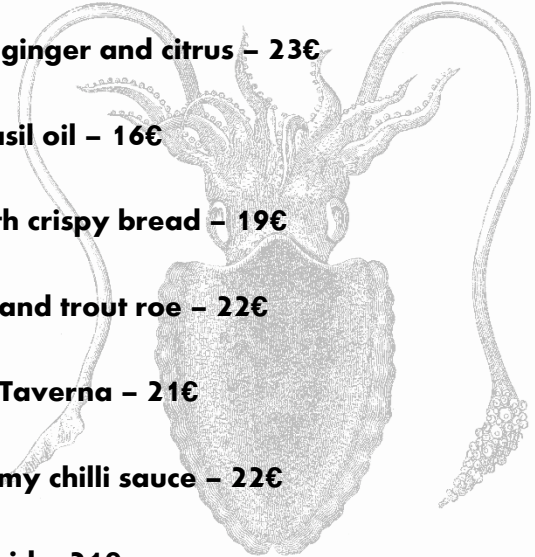
**Mediterranean monkfish and prawns fideuá – 32€**

**Sea cucumber paella – 39€**

**VTA included**

**Bread, olives and chocolates 3€**

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## FISH

**Low temperature cod fillet – 30€**

**Grilled monkfish with seaweed parmentier – 33€**

**Lobster casserole, fried potatoes, fried egg, garlic and chilli – 45€ (min. 2 people, price per person)**

**Wild fish by weight**

**In sea salt crust, grilled or in the oven:**

**Seabass – 96€/kg**

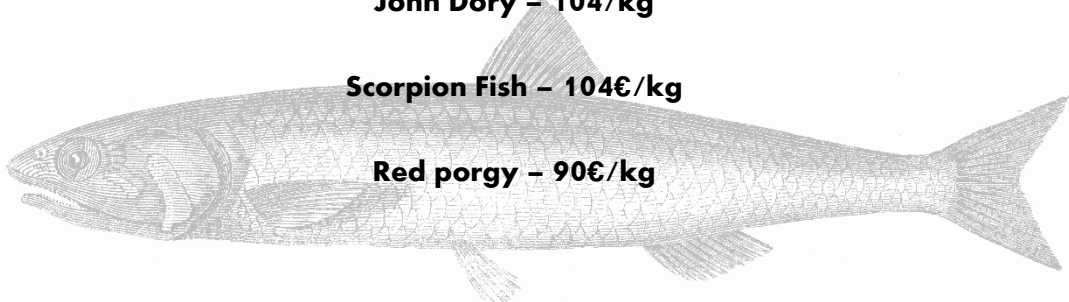
**Turbot –90€/kg**

**Brill (Turbot relative) –99€/kg**

**John Dory – 104/kg**

**Scorpion Fish – 104€/kg**

**Red porgy – 90€/kg**



**GARNITURE**

**Grilled vegetables – 7,5€**

**Ovened potatoes with onions and tomatoes – 6€**

**French fries and fried Padrón peppers – 5€**

**Seasonal salad – 6€**

**Price per person**

**VTA included**

**Bread, olives and chocolates 3€**

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## DESSERTS

**Apple in Calvados, crumble and toffee – 9€**

**Cheesecake with mango, passion fruit and shortbread – 9€**

**Our Tiramisú – 9€**

**Braised piña colada with coconut and rum jelly – 9€**

**Chocolate coulant with a citrus sorbet – 9€**

**Coffee crème caramel, coffee crumble and whipped cream – 8€**

**Ice creams and sorbets selection – 8€**

**Seasonal fruit – 8€**

## SWEET WINES BY THE GLASS

***Valverán 20 Manzanas Sidra de Hielo – 7€***

***Mas Oller Malvasia 2 anys en bóta – 7€***

***Moscatel Ochoa – 7€***

***PX Bodegas Toro Albalá – 7€***

***Riesling Goldkugel – 7.5€***

## SWEET WINES BY THE BOTTLE

<b>Ximenez Spinola Exceptional Harvest 75cl</b>	<b>35€</b>
<b>Fondillón 50cl 1996</b>	<b>100€</b>
<b>Dolç de l'Obac 50cl</b>	<b>125€</b>
<b>Toro Albalá PX Etiqueta Negra 1971 75cl</b>	<b>250€</b>

VTA included

Bread, olives and chocolates 3€

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