

TAPAS

To Share or Snack

PVP

Alérgenos

• Breaded brie cheese with strawberry jam	9,80	1-4-6
• Andalusian-style fried anchovies	6,50	1-3
• Artichoke chips (seasonal)	8,50	1
• Homemade stew croquettes (per unit)	2,50	1-4-6
• Provolone cheese	9,80	1-6
• Mozzarella fingers with strawberry jam	8,00	1-4-6
• Chorizo cooked in white wine	7,50	12
• Patatas bravas (with our special spicy sauce)	4,90	4
• Chicken wings with BBQ sauce (8 units)	9,00	10
• Cod fritters (8 units)	6,50	1-3-4
• Cuttlefish strips with garlic and parsley	12,50	3
• Cheese board (for 2 people) with tomato bread	16,50	1-6
• Sautéed mushrooms with garlic and parsley	4,20	
• Flatbread with Iberian ham shavings	19,70	1
• Chicken fingers with honey mustard sauce	7,50	1-4-10
• Prawn and baby eel casserole	13,30	2-3
• Grilled mussels	7,50	14
• Mussels in marinara sauce	7,90	2-3-14
• Clams in green sauce	12,50	14
• Clams marinara	12,95	2-3-14
• Andalusian-style fried cuttlefish	7,25	1-3
• Andalusian-style fried squid	8,75	1-3
• Fried baby squid ("puntillas")	8,90	1-3
• Padrón peppers	5,50	
• Spicy "bomba" potato croquette	4,50	1-4-6-12
• Breaded eggplant with a touch of honey	6,50	1
• Snails "Marilyn style"	16,50	12-14

FROM THE GARDEN

Fresh & Light Salads

• Tomato salad with tuna belly	16,50	3
• Mixed greens with guacamole, fresh cheese & cherry tomatoes	13,20	6-8-10-12
• Zucchini "fake spaghetti" sautéed with soy and prawns	12,50	2-5
• Goat cheese salad with walnuts, bacon, mustard & fig jam	14,50	6-8-10
• Spinach salad with parmesan and artichoke chips	13,00	1-6
• Roasted vegetables with romesco sauce	13,50	1-8

MEATS

Selection from Girona

• Beef carpaccio with parmesan	18,50	6
• Ribeye steak cooked on hot stone	16,75	
• Beef fillet cooked on hot stone	18,75	
• T-bone steak (500g) on hot stone	35,00	
• Carolina ribs (slow cooked at 65º) with honey & BBQ sauce, finished or finished on the grill	17,50	10
• Grilled lamb shoulder with potatoes (1.3 kg)	45,00	
• Meatballs with cuttlefish and prawns	16,50	1-2-3
• Steak tartare	18,90	1-5-10-12
• Butifarra sausage with beans	15,50	4-6
• Veal fricandó (stew)	18,90	1-12

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FISH

From the Sea to Your Plate

PVP

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• Baked cod loin with clams, sliced potatoes & rustic sauce	21,95	2-3-14
• Salmon en papillote with vegetables and Vermouth	21,50	3
• Fresh grilled squid with garlic and parsley	16,80	3
• Salmon tartare with guacamole	13,50	1-3-5
• Tuna tartare with avocado base	13,50	1-3-5
• Baked sea bream with sliced potatoes & rustic sauce	17,50	2-3-14
• Grilled prawns	16,75	2
• Baked sea bass with potatoes & rustic sauce	17,50	2-3-14

EGGS

Marilyn Style

PVP

• Fried eggs with blood sausage	11,90	1-4-12
• Fried eggs with Iberian ham	15,90	4
• Fried eggs with foie shavings	14,50	4
• Fried eggs with baby eels and prawns	14,50	2-3-4

RICE & PAELLAS

Melosos y sabrosos

PVP

• Black rice with cuttlefish and artichokes (min. 2 people)	17,80	2-3-14
• Seafood paella (min. 2 people)	16,80	2-3-14
• Paella with butifarra, ribs, beans & artichokes (min. 2 people)	18,20	10-12
• Seafood fideuà (min. 2 people)	16,20	2-3-14

DESSERTS

A Tasty Selection

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• Lemon sorbet ice cream	4,30	12
• Vanilla ice cream	4,30	6-8-12
• Homemade crema catalana	5,90	4-6
• Chocolate coulant with vanilla ice cream & cream	5,90	1-6-7-8-12
• Homemade flan with whipped cream	4,20	4-6
• Greek yogurt with Oreo & raspberry jam	4,20	1-6-12
• Lemon pie	5,90	1-4-6-12
• Cheesecake by Albert Adrià with cream	5,90	1-4-6-8-12
• "Death by chocolate" cake with chocolate syrup & cream	6,75	1-4-6-8-12
• Santiago cake with muscat wine	5,90	4-6-8-12
• Red velvet cake	5,90	1-4-6-8-12
• Honey with fresh cheese (mató)	5,90	6

A SPECIALTY TO ENJOY AND SAVOR

• Irish Cofee	6,75
• Baileys Irish Cofee	7,50



1-

Cereals



2-

Crustaci
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3-Peix



4-Ous



5-Soia



6-Llet



7-
Cacauet
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8-Fruits
amb
closca



9-Api



10-
Mostass
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11-
Sèsam



12-
Diòxid
de sofre
i sulfits



13-
Tramus
sos



14-
Mol.lusc
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