

A LA CARTE MENU



TO SHARE...

PRAWN CROQUETTE 2.50€

from Palamós (price per unit)

BREAD 5.50€

with tomato

OYSTER 6.50€

"Gillardeau" nº3 (price per unit)

ANCHOVIES 12.00€

"El Xillu" (6 pieces)

EUROPEAN ANCHOVIES 12.00€

"El Xillu" (6 pieces)

POTATOES 13,00€

Costa Brava

MARINATED SARDINES 14.00€

Empordà style

SMOKED SALMON 18.00€

made by us

CALAMARI 18,00€

andalusian style

IBERIAN HAM 22.00€

Cut by hand (100gr)

STARTERS...

BURRATA C.D.O. 15.00€

tomato and tapenade

GREEN GARDEN SALAD 15.00€

MEDITERRANEAN TOMATO 15.00€

seasonal mix (capers, walnuts, Perrins sauce, and dressed onions)

TRADITIONAL GAZPACHO 15.00€

with tomato and basil sorbet

LACQUERED EGGPLANT 15.00€

yoghurt and crispy onion

CANDIED TUNA BELLY 17.00€

salad

MARKET FISH TARTAR 18.00€

FETUCCINI 21.00€

with truffle and egg yolk sauce

TUNA TATAKI 28.00€

with almond cream

PRAWN CARPACCIO 38.00€

with tomato ice cream

MUSSELS 13.00€

with Lourdes water

GRILLED RAZOR CLAMS 17.00€

with lime

PALAMÓS SHRIMPS 35.00€

grilled (250 gr.)

*In case of food intolerance or allergies to any ingredient, please inform our staff.

ARADI
RESTAURANT

RICE AND FIDEUÀ...

((MINIMUM 2 PERSONS))

Our rices are prepared with ECO rice "L'Estany" from Pals

DRY RICE 26.00 €

with Palamós shrimp (price per person)

SOFT RICE 38.00 €

with lobster (price per person)

SEA FIDEUÀ 23.00 €

with wild leek mayonnaise ("allioli") (price per person)

DE LA TIERRA...

(Grilled meats are served with baby potatoes and Padron peppers)

ROSTED LAMB 36.00 €

cooked at low temperature

BEEF STEAK 35.00 €

from Girona C.D.O.

BEEF ENTRECOTTE 35.00 €

from Girona C.D.O.

VEAL FRICANDEAU 23.00 €

with mushrooms and Catalan mince juice

CHICKEN 24.00 €

Catalan style

FROM THE SEA...

(Grilled fish is served with roasted onions and romesco)

MONKFISH SUQUET 35.00 €

de rape al estilo tradicional

GRILLED MARKET FISH 32.00 €

SALMON SUPREMES 27.00 €

à la meunière

GRILLED COSTAL TURBOT 32.00 €

MONKFISH TAIL 26.00€

with garlic and parsley

KOKOTXAS 25.00 €

(cod stew), in green sauce

GRILLED FISH PLATTER 95.00 €

(turbot, monkfish, sea bass, prawns, mussels (2 persons))

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SWEET CUISINE...

CATALAN CREAM 6.00 €

mousse

BREAD WITH CHOCOLATE 8.00 €

oil and salt

CREAMY FLAM 8.00 €

house made

ROASTED VINE PEACH 8.00 €

with lavender Chantilly

MARINATED MELON 6,00€

with mint and lime

TIRAMISÚ 8.00 €

made our way

STRAWBEERY PAVLOVA 8.00 €

with creamy yoghurt from La Garrotxa

ICE CREAMS AND SORBETS 8.00 €

artisanal

TCHEESE PLATTER 17.00 €

from l'Empordà