

- Bravas Speciality of the house – 7,50 €
Nuggets : 6 ud 9.00€
boletus & foie
gorgonzola & nuts
Black squid
Garlic prawns with peel – 12.50€
Grilled Mussels – 13.50 €
Super tender grilled OCTOPUS – 23.50€
Anchovies de L'Escala in a extra virgin olive oil – 11.50 €
Deep fried Calamari ring – 12.50€
Small chorizos in a white wine – 10.50€
Provoleta melted with oregano – 11.50€
Fried eggs with potatoes and chorizo – 12.50€
«Torreznos» Deep fried crispy bacon – 12.50€
Roasted Snails with alioli and tomato sauce – 15.50 €
Assorted Girona cured meats – 14.50 €
Hand cut Iberian Ham «Bellota DO Guijuelo» – 19.50€
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Basket of toasted bread with tomatoes and garlic – 1.75€ per person

Salads

- Mixed fresh Garden Salad – 8.50 €
Catalan Salad with cured meats – 10.50 €
Tuna, roasted red peppers and anchovies Salad – 10.50 €
Brie Salad with dry tomatoes and nuts – 9.50 €

Pasta & Soups

- Soup of the season – 9.50€
Daily pasta – 9.50 €
Meat Cannelloni – 10.50 €

Special Catalan Stews

- Broad beans and green peas étuvée à la menthe Empordà style 11.50€
Snails Cassoulets with aioli and fresh tomato sauce 15.50€

The Grilled Meats

Catalan spicy sausage – 10.50 €

Grilled chicken – 9.50 €

Grilled rabbit – 12.00 €

Churrasco or veal ribs – 13.50 €

Duck breast – 20.00 €

Iberian pork «Secret» – 19.50 €

Grilled Dry Aged Beef :

Entrecôte 300 gr -17.50 €

Filet Mignon – 26.00 €

Sirloin Steak 500 gr – 28.00 €

Sirloin Steak 1 kg. – 54.00 €

ASSORTE 4 INFIERNO SAUCES REALLY HOT!!!! 5.00€

Desserts

Most of them Homemade

Catalan Crème Brule – 4.00 €

Egg Flam with Chantilly – 4.00 €

Girona baked apple with cinamon – 4.00 €

«Xuixo de Girona» fried pastry filled with cream – 5.50 €

Candied figs with mascarpone ice cream – 5.50 €

Daily made cakes – 4.50 €

Plain loughurth with red fruits coulis – 4.00 €

Català (nougat ice cream with ratafia) – 4.50 €

Chocolate lava cake 5.00€

