



STARTERS

Mussels with an " <i>a la marinera</i> " sauce or steamed mussels	9,50.-€
Catalan salad with black olives and vinaigrette with anchovies	8,25.-€
Salad of marinated salmon, asparagus and mushrooms	10,50.-€
Cream of cod with prawn oil	9,00.-€
 Escarole, mandarin and artichoke salad (vegan)	 9,50.-€

MAIN COURSES

Medallion of beef served with layered sweet potato	14,50.-€
Lamb braised/cooked in sheep's milk	18,50.-€
Grilled entrecote with garnish (450gr Approx)	18,90.-€
Fillet of beef tenderloin with garnish	22,50.-€
Octopus and grilled belly pork served with potato and a <i>romesco</i> sauce	17,20.-€
Grilled sole with garnish	15,90.-€
Grilled prawns	16,50.-€
Grilled squid served with a julienne of vegetables	14,50.-€
Seitan stuffed with vegetables, asparagus, shiitake mushrooms and a zucchini sauce (vegan)	13,70.-€

RICE DISHES

Paella "Sea and mountain" with rice from Pals (Min 2 pers)	19,00.-€
Rice from Pals with lobster (Min 2 pers)	26,00.-€
<i>Fideuá</i> (traditional Catalan noodles) (Min 2 pers)	13,50.-€

DESSERTS

Chocolate and mint coulant with mandarin sorbet	7,90.-€
Ratafia flan with <i>carquiñolis</i> (traditional Catalan biscuits)	6,20.-€
Soft cheese drizzled with heather honey and walnuts	6,90.-€
Lemon sorbet	6,00.-€
Chocolate and pecan brownie	6,00.-€

VAT included