



STARTERS

| | |
|---|----------|
| Mussels with an " <i>a la marinera</i> " sauce or steamed mussels | 9,90.-€ |
| Catalan salad with black olives and vinaigrette with anchovies | 8,90.-€ |
| 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 | 15,50.-€ |
| Roast Lamb with garnish | 19,50.-€ |
| Grilled entrecote with garnish (450gr Approx) | 19,90.-€ |
| Fillet of beef tenderloin with garnish | 23,50.-€ |
| Octopus and grilled belly pork served with potato and a <i>romesco</i> sauce | 18,20.-€ |
| Grilled sole with garnish | 16,90.-€ |
| Grilled prawns | 17,50.-€ |
| Grilled squid served with a julienne of vegetables | 15,50.-€ |
| Seitan stuffed with vegetables, asparagus, shiitake mushrooms and a zucchini sauce (vegan) | 14,70.-€ |

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) | 14,50.-€ |

DESSERTS

| | |
|--|---------|
| Ice cream with Ratafia and <i>carquiñolis</i> (traditional Catalan biscuits) | 6,50.-€ |
| Soft cheese drizzled with heather honey and walnuts | 6,90.-€ |
| Lemon sorbet | 6,00.-€ |
| Chocolate brownie | 6,50.-€ |
| Fresh pineapple carpaccio | 6,00.-€ |

VAT included