

FOR SHARING

“Patatas bravas” la Masia style 6,95€

Assorted cold cuts from l’Empordà 9,40€

Iberian ham, coca bread with tomato and extra virgin olive oil 13.50€

Anchovies from Palamós with coca bread with tomato and extra virgin olive oil 8,25€

Duo of croquettes: roast chicken and baby squid 5,20€

Fried “Padron” peppers 5,90€

Deep fried calamari “ a la Romana” 8,00€

Grilled baby cuttlefish 17,40€

Grilled mussels 8,40€

Coca bread with tomato and extra virgin olive oil 1.50€

STARTERS

Salmorejo 8.40€

Roasted pumpkin cream with gorgonzola ravioli 8.00€

La Masía salad, with greens, artichokes confit and sherry vinaigrette 8,30€

Goat’s cheese salad with strawberries candied walnuts and Modena vinaigrette 8.30€

Seasonal tomato salad with Fonteta’s “recuit” and Palamós anchovies 8,85€

Cod “esqueixada”, sundried tomatoes, olives puré and kalamata olives 8,95€

Beef carpaccio, pine nuts, two mustards, arugula and Parmesan 9,80€

Home made Cannelloni 8.30€

Grilled seasonal vegetables with romesco 8,95€

Eggs with “perol” sausage and potatoes confit 8.95€

“Cargols a la llauna” grilled snails with allioli and spicy tomato sauce 11,95€

Grilled octopus, hummus, roast peppers cream and crumbs 14.65€

Baby cuttlefish with fried egg and broad beans 16.75€

RICE AND NOODLES

Empordà rice with sausages, ribs and cuttlefish 13,55€

Black rice with crayfish and garlic allioli 13.95€

Cuttlefish and mushrooms rice with garlic and parsley emulsion 14.95€

Lobster soup rice (minimum 2 people) 21.50€ p.p.

Truffled mushroom risotto 14.60€

“Fideuà” noodles fisherman’s style with red prawns and clams 11.50€

GRILLED MEATS WITH CHARCOAL FROM “CARBONERA”

With garnish

Chicken 9,80€

“Butifarra” salt and pepper Sausage 8,95€

Marinated piglet 13,95€

“Chuletón” Galician beef rib steak (800gr) 49,50€

Entrecote beef steak (300gr) 18,80€

Skirt steak 10,90€

Iberian pork 14,95€

Iberian pork sirloin 13.95€

Duck breast 15,95€

Pork ribs grilled 13.60€

Lamb ribs 14.95€

FROM THE PASTURES TO THE TABLE

“Fricando” veal stew with mushrooms 13,95€

Slowed cooked beef cheek with port sauce and mashed potatoes 13.95€

Roast shoulder of lamb with sautéed vegetables 17.95€

Entrecote (300gr) beef steak with green peppercorn sauce, cheese sauce or Porto sauce 18.40€

Beef tenderloin with 'Pedro Ximenez' sauce, potato and Parmesan 18.95€

Roast chicken with crawfish 15.95€

FROM THE SEA TO THE TABLE

Fish “suquet” with clams 16.95€

Hake donostiarra style with grilled vegetables 15.95€

Baby octopus with onions confit, potatoes and mild allioli 12.95€

Grilled “turbot” with garlic and chilli oil with potato parmentier 18.95€

Pickled tuna belly with shallots 15,85€

Cod with ratatouille and honey allioli 16,90€

Leek creamy salmon with shrimps and asparagus 15,90€