



◆ FOR SHARING ◆

- *" La Masia" patatas bravas 8,95€
- *Selection of cured meats from Empordà 10,50€
- *100% acorn-fed Iberian ham (Extrem) hand- carved 23,90€
- *Anchovies from Palamós, coca bread and tomato 8,95€
- *Homemade croquettes: roast chicken and baby squids 7,95€
- *Wild mushroom croquettes 7,95€
- *Scallop and prawn croquettes 9,95€
- *Ox croquettes 9,95€
- **Padrón* peppers 6,95€
- *Roman style squid 11,90€
- *Grilled rock mussels 9,90€
- *Small coastal prawns (200g) sautéed 17,95€
- *Grilled Palamós prawns (200g) S/M€
- *Foie micuit, candied figs, hazelnut praline and strawberries in Módena vinaigrette 16,95€
- *Coca bread with tomato and virgin olive oil 1,90€

◆ STARTERS ◆

- **Salmorejo* with egg and ham mince ST 9,90€
- **Gazpacho* with chopped vegetables and croutons ST 8,90€
- *Grandmother's fish soup with "all i oli" toast 10,95€
- *Onion soup with free-range egg and Parmesan ST 10,95€
- *Steak tartar with grilled bone marrow 17,95€
- *Burrata with sun-dried tomatoes, Kalamata olives, arugula and grilled leeks 11,95€
- *Roasted pumpkin cream with gorgonzola ravioli ST 9,90€
- *Leek quiche with Iberian shoulder ham 9,95€
- *"La Masia" salad with pickles, confit broad beans or artichokes, and Jerez vinaigrette 9,95€
- *Warm Goat's cheese salad with strawberries, caramelised walnuts and Modena vinaigrette 9,95€
- *Seasonal tomato salad with Fonteta fresh cheese and Palamós anchovies 10,20€
- *Salt cod *esqueixada* with dried tomato, *olivada* and Kalamata olives 9,95€
- *Age beef carpaccio, pine nuts, rocket and Parmesan 12,95€
- *Homemade Cannelloni 9,90€
- *Charcoal-grilled Seasonal Vegetables with romesco sauce 12,90€
- *Free-Range eggs with potatoes and traditional pork sausage 9,95€
- *Snails "*a la llauna*" with allioli and spicy sauce 12,95€
- *Charcoal – grilled octopus with hummus, roasted red pepper cream and crispy crumbs 16,90€

◆ RICE AND NOODLES ◆

- *Empordà "Socarrat" with cuttlefish, pork ribs and sausages 15,90€
- *Paella 15,90€
- *Fish paella 17,50€
- *Black rice with langoustines and roasted garlic allioli 15,90€
- *Rice with cuttlefish and mushrooms with garlic and parsley emulsion 16,95€
- *Lobster rice (minimum 2 people) 22,95€ p.p.
- *Truffled Wild mushroom risotto 15,95€
- **Fideuà* with red prawns and clams 15,90€

◆ GRILLED MEATS ◆

Cooked over La Carbonera charcoal and served with garnish

- *Free-range chicken 10,90€
- *Grilled pork sausage with salt and pepper 10,90€
- *Marinated suckling pig (4 months) 18,95€
- *Galician rib steak (800g) 53,00€
- *Aged beef entrecôte (350g) 21,95€
- *Beef skirt steak 14,50€
- *Iberian pork "lagarto" cut 16,50€
- *Iberian pork tenderloin 16,50€
- *Duck *magret* 17,50€
- *Charcoal-grilled pork ribs 16,95€
- *Lamb chops and ribs 18,95€
- *Mixed charcoal-grilled meat platter (Aged beef entrecôte, slow-cooked pork ribs, locally made butifarra sausage, veal skirt steak, and traditional suckling pig) 25,95€

◆ FROM THE PASTURES TO THE TABLE ◆

- *Duck confit with apple compote and orange sauce 16,95€
- *Beef fricassee with seasonal mushrooms 17,90€
- *Slow-cooked beef with Oporto wine sauce and potatoes 16,50€
- *Tripe with chickpeas and spicy chorizo 15,95€
- *Pork trotters with snails 15,95€
- *Roast lamb shoulder with sauteed vegetables 19,95€
- *Aged beef entrecôte (350g) with sauce (Green peppercorn, cheese or Oporto wine sauce) 22,95€
- *Beef fillet with "Pedro Ximenez" sauce, potato mille-feuille and Parmesan 22,95€
- *Traditional free-range chicken stew with langoustine 18,90€

◆ FROM THE SEA TO THE TABLE ◆

- *Rock fish stew (monkfish and meagre) with clams, confit potatoes and traditional picada 19,20€
- *Hake loin, Donostiarra style, grilled vegetables with a subtle spicy note 16,95€
- *Monkfish tail, Donostiarra style, with grilled vegetables 19,95€
- *Tuna tataki with mango cream, avocado and *wakame* seaweed 17,95€
- *Baby squid with caramelised onions, shoestring potatoes and mild allioli 16,90€
- *Charcoal-grilled turbot with garlic and chilli oil and potato purée 19,95€
- *Oven-baked turbot with potatoes, onion and confit tomato 19,95€
- *Pickled tuna belly with shallots 16,85€
- *Cod loin with chanfaina and honey mousseline 17,95€
- *Salmon with leek cream, sea bream and green asparagus 17,95€
- *Mixed seafood grill with two sauces (Hake, turbot, monkfish, Palamós prawns, clams, langoustines and calamari) 25,95€

Bread service for person 1,00€