


As starter



Onion soup 	11
Mortadella with pizza bread	10
Steamed mussels	11
Chicken fingers	12
Anchovies from Cantabric coast	13
Calamari & prawns brochette	13
Fried Calamari	12
Prawns with chilli & garlic	15
Patatas <i>bravas</i>	10
<i>Tallarinas</i>	13
Meat croquettes	13
Fish croquettes	13
Grilled prawns	24
Duck's Foie mi-cuit & pizza bread	18
Iberic cured ham	19
Ostras Spéciale de Claire – 6 uni.	20
Ostras Spéciale de Claire – 1 uni.	4

Bread with tomato 4,5
Pizza bread 4
Bread 1,50
Extra sauce 2,5


Ask for allergens please

VAT INCLUDED



Salads

<i>Ceviche</i> with prawns	14
Goat cheese salad 	13
Burrata with pesto 	13
Xató from Vilanova	14

Carpaccio

Prawns Carpaccio	17
Beef carpaccio & parmesan	14
Egg plant carpaccio with pesto 	12
Salmon carpaccio with oysters sauce	14

Pasta

Spaghetti <i>aglio e olio</i> with prawns	16
Spaghetti <i>Frutti di mare</i> (for 2 persons)	38
Gnoccis with gorgonzola & nuts 	17
Rigatoni, truffle, beicon & mushrooms	17
Spinach ravioli with red pesto 	16
Risotto with prawns & zucchini	18

Meat & Grill


Steak tartar hand cutted	21
Grilled beef sirloin	24
Beef <i>Txuletón</i> (30 days matured)	27
Lamb cooked at low temperature	20
Burger (100% Beef)	16
Iberian <i>Pork & samfaina</i>	17

Fish, shellfish & grill

Grilled octopus with <i>parmentier</i>	19
Salmon tartar and avocado	16
Tataki & guacamole	17
Salmon & green asparagus	18
Turbot <i>al orio</i>	23
Seabass <i>al orio</i> or baked (for 2 persons)	52
Sole grilled	23

Rice & Paella





Minimum for 2 / Price per person

Paella with red prawn and monkfish	21
Paella del <i>senyoret</i> (seafood without shells)	22
Black rice with calamari	21
Fideuá with prawns & monkfish	19
Iberian Pork & mushrooms Paella	21
Vegetables paella 	18
Paella with lobster	26
Lobster rice	26

Pizza

*All pizzas are medium size

*You can order your pizza gluten free

MARGARITA 	12
Tomato and mozzarella	
BUFALA 	15
Tomato, búfala cheese, cherry and fresh basilic	
SOBRASSADA	16
Tomato, mozzarella, goat cheese, sobrassada and honey	
XAMPIS	14
Tomato, mozzarella, ham and mushrooms	
5 FORMATGES 	15
Tomato, mozzarella, gouda, roquefort, cheddar, emmental	
BARBACOA	18
Tomato, mozzarella, beef, beicon and barbacue sauce	
DE L'HORT (VEGETABLES) 	15
Tomato, mozzarella, pepper, eggplant, zucchini and arugula	
BUTIFARRA	17
Tomato, mozzarella, butifarra, egg and onion	
DIÁBOLA	17
Tomàquet, mozzarella, gorgonzola, bacó, xoriço, pebrot i ceba	
CARBONARA TRUFADA	17
Carbonara with truffle, beicon, bufala and parmesan	
MORTADELLA	16
Tomato, mozzarella, burrata, mortadella, cherry and pesto	
IBERICA	17
Tomato, mozzarella, Ibèric ham, parmesan and arugula	
SALMON	16
Tomato, mozzarella, salmon, capers, parmesan and arugula	

Desserts and sweet wines

Tiramisú	8	Cheesecake with lemon	8
Apple tatin	8	Chocolate <i>coulant</i>	9
Oreo cake	9	Irish coffee	9
Chocolate truffles	8	Lemon sorbet	4
Malvasia de Sitges	6,5	Pedro Ximenez Don PX	6,5

VAT INCLUDED