
APPETIZERS

<i>Our charcoal grilled Oyster</i>	8
<i>Cuttlefish croquettes (2 pcs.)</i>	6
<i>Mussels in pickled sauce</i>	9
<i>Anchovies from Santoña</i>	14
<i>Our seafood cocktail</i>	15
<i>Rustic bread with tomato and Royal olive oil</i>	4
<i>Hand-carved acorn-fed Iberian ham</i>	14
<i>Cured sardines, lemon and basil vinaigrette</i>	9
<i>Confit tomato tartar</i>	13
<i>Red tuna tartar - fried egg and caviar (supl. +18)</i>	16
<i>Grilled razor clams from Delta del Ebro, pil-pil sauce</i>	21
<i>Crispy soft shell chilli crab</i>	14
<i>Grilled octopus with squid ink foam</i>	19

FROM OUR SEAFOOD BAR

<i>Sea snails</i>	12
<i>Fresh carril clams (piece)</i>	8
<i>Palamos red prawns (piece)</i>	16
<i>Oyster Spèciale Utah beach, Normandia - n° 2 (4 pcs.)</i>	21
<i>Oyster Amélie Spèciale de Claire n° 2 (4 pcs.)</i>	24
<i>Ossetra Caviar (30 gr.)</i>	70
<i>Beluga Caviar (30 gr.)</i>	200
<i>Prawn carpaccio</i>	19
<i>Sheepshead fish carpaccio</i>	18
<i>Red tuna belly carpaccio</i>	18

STARTERS

<i>AjoBlanco of almond - cold soup - and cherries</i>	14
<i>White asparagus, salmon and lemon thyme mayonnaise</i>	12
<i>Tomato salad - from small producers -</i>	13
<i>King crab salad</i>	26
<i>Kenyan green bean salad with charcoal corn, smoked sardine and ginger tomatoes</i>	12
<i>Vegetarian cebiche</i>	15
<i>Fresh burrata from Puglia, basil and tomatoes pulp</i>	16
<i>Spider crab gratinated with Mahon cheese and sobrassada sausage</i>	22
<i>Galician clams in its own broth</i>	28
<i>Scallops mascarpone sauce, cucumber and mediterranean herbs</i>	24
<i>Garlic prawns open omelette</i>	12

FISH DISHES

<i>Sole meunière with lardo di colonnata</i>	32
<i>Red tuna with sea nettles and tomato noisette</i>	26
<i>Grilled line-caught Squid</i>	24
<i>Wild fish of the day with marine pesto and seaweeds</i>	27
<i>Wild turbot with 'pil-pil' tartar sauce, tomato and herbs</i>	36
<i>Ray suquet with clams and mussels</i>	22
<i>Whole wild fish [grilled / salt-baked]</i>	M.P
<i>Spiny lobster - charcoal grilled -</i>	150 / kg
<i>Lobster - charcoal grilled -</i>	90 / kg

RICE AND PASTA DISHES

<i>Parellada Rice - Min. 2p</i>	26p
<i>Creamy lobster rice</i>	45
<i>Cuttlefish black rice</i>	24
<i>Gnocchi ammollicati - anchovies sauce -</i>	18
<i>Fresh pasta with pesto sauce from Genoa and sun-dried tomato</i>	16
<i>Spaghetti with champagne beurre blanc and caviar</i>	32

MEAT DISHES

<i>Beef Wellington, mushroom duxelle, parmentier and demi glace</i>	28
<i>Ribeye steak with green salad and hasselback potatoes</i>	75
<i>French rack of lamb, cherry tomato confit</i>	26

SIDE DISHES

<i>Parmentier potatoes</i>	7
<i>Padron peppers</i>	7
<i>Tender wheat and asparagus risotto</i>	7
<i>Grilled seasonal vegetables</i>	7