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## STARTERS

<i>Cuttlefish croquettes (2 pcs.)</i>	6
<i>Santoña anchovies</i>	14
<i>Russian salad with Balfegó tuna confit</i>	9
<i>Rustic bread with tomato and Royal olive oil</i>	4
<i>Hand-carved acorn-fed Iberian ham</i>	14
<i>Roasted apple and foie micuit timbale</i>	11
<i>Confit tomato tartar</i>	13
<i>Balfegó tuna tartar - fried egg and caviar (supl. +18)</i>	16
<i>Crispy soft shell crab, shrimp mayonnaise</i>	14
<i>Grilled octopus with shrimp foam</i>	17

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## FROM OUR SEAFOOD BAR

<i>Sea snails</i>	12
<i>Razor clams from Delta del Ebro</i>	21
<i>Fresh carril clams (piece)</i>	8
<i>Galician clam stew</i>	28
<i>Palamos red prawns</i>	M.P
<i>Our charcoal grilled oyster</i>	9
<i>No 2 Spèciale Fine de Claire Oyster (3 pc.)</i>	18
<i>No 3 Spèciale Fine de Claire Oyster (3 pc.)</i>	17
<i>Ossetra Caviar 30gr</i>	90
<i>Prawn carpaccio</i>	18
<i>Crunchy red mullet</i>	16

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## ENTREES

<i>Seafood soup</i>	14
<i>Cream of seasonal mushroom soup</i>	13
<i>Monterrosa tomatoes</i>	10
<i>King crab salad with trout roe, borage and a chive emulsion</i>	26
<i>Kenyan green bean salad with coal roasted corn, smoked sardine and ginger tomatoes</i>	12
<i>Royal quinoa, avocado, edamame, cherry tomato, pickled onion and coriander</i>	13
<i>Crunchy Puglian burrata, dried tomato duxelle and basil</i>	18
<i>Free-range egg with seasonal mushrooms and eel</i>	14
<i>Gratinated spider crab with Mahon cheese and sobrassada sausage</i>	22
<i>Grilled line-caught squid</i>	26

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## FISH DISHES

<i>Red Balfegó tuna with sea nettles and tomato noisette</i>	26
<i>Cod loin with Santa Pau beans</i>	24
<i>Wild fish of the day with seasonal grilled vegetables</i>	28
<i>Wild turbot meuniere with barnacles and potato</i>	36
<i>Ray suquet with green gnocchi and clams</i>	26
<i>Whole wild fish</i> grilled / salt-baked	M.P

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## RICE AND PASTA DISHES

<i>Parellada Rice - Min. 2p</i>	26p
<i>Seasonal mushroom rice with young pigeon and truffle</i>	24p
<i>Soggy lobster rice</i>	45p
<i>Gnocchi with a creamy sea urchin sauce</i>	22
<i>Fresh homemade pasta with bouillabaisse and shellfish</i>	18
<i>Spaghetti with champagne and caviar beurre blanc</i>	32

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## MEAT DISHES

<i>Beef Wellington, mushroom duxelle, parmentier potatoes and demi glace</i>	28
<i>Rubia Gallega beef entrecôte with marrow foam and hasselback potato</i>	45
<i>Cutlet of suckling lamb with herb crust</i>	32
<i>Duck à l'orange</i>	22

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## SIDE DISHES

<i>Grilled artichoke hearts</i>	9
<i>Parmentier</i>	7
<i>Truffled root vegetables</i>	9
<i>Tender wheat and asparagus risotto</i>	7
<i>Grilled seasonal vegetables</i>	9