

**SEAFOOD OF THE DAY**

<p>"Spéciale de Claire" OYSTER from Marennes-Oléron . ½ dozen 21 €                  . . . . . 1 dozen 38 €                  Chargrilled Galician CLAMS . . . . . ½ dozen 26 €                  Tellina CLAMS . . . . . 15 €                  RAZOR CLAMS from the Delta de l'Ebre . . . . . 22 €                  Spicy MUSSELS . . . . . 14 €</p>	<p>White SHRIMPS . . . . . 22 €                  Red SHRIMP from the Port of Roses . . . . . 36 €                  Sautéed small LANGOUSTINES . . . . . 18 €                  Cadaqués LANGOUSTINES in a rustic "sofrito" . . . . . 26 €</p>
--	--



...and any surprises  
our fishermen-friends  
have brought us

**TO FILL THE TABLE**

<p>SALAD with spinach, duck sweetbreads, pine nuts and dehydrated mango . . . . . 15 €                  "XATONADA" (salad with xató sauce) . . . . . 16 €                  "ENSALADILLA RUSA" (potato salad) . . . . . 9 €                  Iberian-ham CROQUETTES . . . . . 12 €                  "COCA DE RECAPTE" with anchovied sardines. . . . . 10 €                  (with roasted aubergine and peppers)                  House-made terrine of pork PATE and anchovies. . . . . 12 €                  "ESQUEIXADA empedrada" (cod salad with beans) . . . . . 14 €</p>	<p>SEA BASS tartare with Puy lentils . . . . . 24 €                  CANNELLONI with cod brandade . . . . . 14 €                  Matured-beef TARTARE with tuna heart from the Barbate almadraba . . . . . 24 €                  Beef TONGUE with vinaigrette—a stroll in the Yucatán— 12 €                  Juicy OMELETTE with shrimp "romescada" . . . . . 18 €                  Cal Rovira PORK belly with tartare of BONITO belly from Ondarroa—or the other way round but it's the same— . . . . . 23€</p>
---	---

*un pont de mar blava pu sentir nos fura i fura,  
un pont que agermana pells i vides diferents, diferents*

**FROM THE SEA TO THE TABLE**

*Straight from Catalan ports, no intermediaries.  
From the fishing boat to our table*

<p>CROACKER with clams in "salsa verde" sauce . . . . . 31 €                  TURBOT (by weight) . . . . . 100 gr 9 €</p>	<p>SOLE (by weight) . . . . . 100 gr 10 €                  SCORPION-FISH (by weight) . . . . . 100 gr 9 €</p>
---	---

*Ask about the catch of the day*

**OUR AIOLI**

TRADITIONAL . . 3€	QUINCE . . 3€	CHIPOTLE . . 3€	TASTE OF ALL THREE 6€
--------------------	---------------	-----------------	-----------------------

**OUR HOUSE-MADE BREAD**

with sourdough starter fermented for 48 hours 2,20 €	.... and with tomato and first-press olive oil 3,50 €
---	--

*Que desvetlli la ramon de tots el temps  
i pus enseuyi l'oblidat gest dels revech  
amb la forsa del cant  
amb la rabia del cor,  
amb el goig de l'amor...*

**SLOW COOKING**

*Chup, chup, chup*

<p>Ganxet WHITE BEANS with surf-and-turf botifarra sausages 19 €                  "CALDERETA" - fish and potato stew . . . . . 32 €                  Calamari "ROMESCADA" . . . . . 26 €                  COD with ratatouille . . . . . 26 €</p>	<p>MEATBALLS with cuttlefish . . . . . 22 €                  Cal Rovira CHICKEN like granny Maria used to make it. . . . . 26 €                  FRICANDEAU with scotch bonnet mushrooms . . . . . 24 €</p>
---	---

**RICE DISHES COOKED ON A WOOD FIRE**

*Fire, fire, fire*

<p>Rice with COD and vegetables . . . . . 22 €                  "BRUT" rice with cuttlefish, monkfish and seafood . . . . . 32 €                  Rice in casserole with LOBSTER . . . . . 38 €                  Rice with DUCK and salsify . . . . . 28 €</p>	<p>Rice with RABBIT and snails, like in El Pinós . . . . . 22 €                  CADAQUÉS rice . . . . . 34 €                  Seasonal VEGETABLES rice . . . . . 22 €</p>
--	--

*All of our rice dishes are for at least two people. Price per person.*

**AND MEATS**

*... on the grill*

<p>Organic RABBIT . . . . . 18 €                  PORK Cal Rovira: cheeks, trotters and belly . . . . . 18 €</p>	<p>Mature-beef ENTRECÔTE . . . . . 28 €                  LAMB cutlets Pireneu North-Face grilled on vine shoots 26 €                  (Minimum two people. Price per person)</p>
--	--

**SIDE DISHES**

<p>LETTUCE and spring onions salad ½ portion 4 € . . portion 7 €                  ESCALIVADA (roasted vegetables) . . . . . 7 €</p>	<p>Baker's style roasted POTATOES . . . . . 7 €                  Wild ASPARAGUS . . . . . 7 €</p>
---	---

*All prices include VAT . Please notify a member of staff if you have any allergies or special dietary requirements*

## INNOCENT INDULGENCES

Traditional ice cream sandwich . . . . .	7 €
Catalan crème brûlée . . . . .	7 €
Cream “xuixo” with warm chocolate sauce . . . . .	7 €
Strawberries with Ratafia and cream ice cream . . . . .	7 €
Swiss roll . . . . .	9 €
“El tap de Cadaqués”, a bit boozy, of course (mini sponge cake with rum) . . . . .	7 €
Cheesecake with sultanas and Clos Paulill reduction sauce . . . . .	9 €
Flan, flan . . . . .	7 €
<i>Jiggle of egg, milk and sugar, warmed gently, with its thick caramel sauce.</i>	
<i>Tribute to Leo Harlem</i>	
Chocolate, Cadaqués “terroir” . . . . .	9 €
Flambé orange with “cremat” liquor from l’Escala . . . . .	7 €



## ... SIDES

Martín Faixó <i>Perafita Moscatel Mistela</i> . . . . .	7 €
De Muller <i>Rancio Seco</i> . . . . .	3,50 €
Cía. Telmo Rodríguez <i>MR 2015</i> . . . . .	7 €
Cazes <i>Muscat de Rivesaltes 2018</i> . . . . .	5 €
Les Clos de Paulilles <i>Banyuls Rimage 2017</i> . . . . .	5 €
Elías <i>Cream.</i> . . . . .	4,50 €
Elías <i>Palo Cortado</i> . . . . .	5 €
Elías <i>Pedro Ximénez</i> . . . . .	4 €

*I a Douça la mort  
per vime cara el mar... el mar... el mar  
L'espai ple de llum  
on s'enmiralla el mar... el mar... el mar*

