

SEAFOOD OF THE DAY

"Spéciale de Claire" OYSTER from Marennes-Oléron 2 u 9 €	Red SHRIMP from the Port of Roses 36 €
. ½ dozen 24 €	Sautéed small LANGOUSTINES 22 €
Chargrilled Galician CLAMS ½ dozen 30 €	Chargrilled Menorca LOBSTER (by weight). 100 gr 14 €
RAZOR CLAMS 26 €	
Spicy MUSSELS 16 €	
White SHRIMPS 22 €	



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

TO FILL THE TABLE

SALAD with spinach, duck sweetbreads, pine nuts and dehydrated mango 15 €	from the Barbate almadraba 24 €
RUSSIAN SALAD with tuna belly 12 €	Chargrilled baby LEEKS with romesco sauce 12 €
"COCA DE RECAPTE" with anchovied sardines. 12 € (with roasted aubergine and peppers)	Iberian-ham CROQUETTES 12 €
Carpaccio of RED SHRIMP from Roses 25 €	Chargrilled ARTICHOKEs with chipotle aioli 18 €
SEA BASS tartare with Puy lentils 24 €	Juicy OMELETTE with shrimp "romescada". 18 €
House-made terrine of pork PATE and anchovies. 12 €	Cal Rovira PORK belly with tartare of BONITO belly from Ondarroa —or the other way round but it's the same— . . 26 €
Matured-beef TARTARE with tuna heart	"TRINXAT DE LA CERDANYA" with Iberico pancetta 14€

SLOW COOKING

Chup, chup, chup

Ganxet WHITE BEANS with surf-and-turf botifarra sausages 19 €	COD with ratatouille 28 €
"CAP I POTA" stew with chickpeas. 22 €	MEATBALLS with cuttlefish. 24 €
"CALDERETA" - fish and potato stew. 34 €	Homemade CHICKEN like granny Maria used to make it. 26 €

OUR AIOLI

TRADITIONAL . . 3€	QUINCE . . 3€	CHIPOTLE . . 3€	TASTE OF ALL THREE 7€
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OUR HOUSE-MADE BREAD

with sourdough starter fermented for 48 hours 2,50 € and with tomato and first-press olive oil 3,50 €
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El aise puntamenta su prisma sobre el mar
y el horizonte cube como un gran acueducto

RICE DISHES COOKED ON A WOOD FIRE

Fire, fire, fire

Rice with COD and vegetables. 26 €	Rice with RABBIT and snails, like in El Pinós 26 €
"BRUT" rice with cuttlefish, monkfish and seafood 32 €	CADAQUÉS rice 34 €
Rice in casserole with LOBSTER 48 €	Seasonal VEGETABLE rice with artichokes 26 €
Rice with DUCK and salsify 28 €	

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

Marineros que ignoran el vino y la penumbra,
decapitan a sus camareros y a sus platos.

FROM THE SEA TO THE TABLE

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

CROACKER with clams in "salsa verde" sauce 31 €	SOLE (by weight) 100 gr 10 €
TURBOT (by weight) 100 gr 10 €	SCORPION-FISH (by weight) 100 gr 10 €
Ask about the catch of the day	SEA BREAM (by weight) 100 gr 14 €

AND MEATS

... on the grill

Organic RABBIT 20 €	LAMB cutlets Pireneu North-Face grilled on vine shoots 32 € (Minimum two people. Price per person)
Mature-beef ENTRECÔTE 36 €	

SIDE DISHES

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

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

Una ausencia de bosques, brombos y entrecujos
yena por los tejados de las casas autómatas

INNOCENT INDULGENCES

*Marineros que ignoran el vino y la penumbra,
decapitan sirenas en los mares de plomo.*

Traditional ice cream sandwich	8 €
Catalan crème brûlée	7 €
Cream “xuixo” with warm chocolate sauce	7 €
Swiss roll	9 €
“El tap de Cadaqués”, a bit boozy, of course (mini sponge cake with rum) .	7 €
Cheesecake with “carquinyolis”	9 €
Flan, flan	7 €
<i>Jiggle of egg, milk and sugar, warmed gently, with its thick caramel sauce. Tribute to Leo Harlem</i>	
Chocolate, Cadaqués “terroir”	10 €



... 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 €

*Una ausencia de bosques, brimbros y entrecujos
yena por los tejados de las casas antiguas*

