

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 €	House-made terrine of pork PATE and anchovies. 12 €
RUSSIAN SALAD with tuna belly 12 €	Matured-beef TARTARE with tuna heart from the Barbate almadraba. 24 €
"ESQUEIXADA empedrada" (cod salad with beans) 14 €	Chargrilled baby LEEKS with romesco sauce 12 €
"COCA DE RECAPTE" with anchovied sardines. 12 €	Iberian-ham CROQUETTES 12 €
(with roasted aubergine and peppers)	Juicy OMELETTE with shrimp "romescada". 18 €
Carpaccio of RED SHRIMP from Roses 25 €	Cal Rovira PORK belly with tartare of BONITO belly from Ondarroa —or the other way round but it's the same— . . . 26 €
SEA BASS tartare with Puy lentils 24 €	

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

SLOW COOKING

Chup, chup, chup

Ganxet WHITE BEANS with cod and spinach 16 €	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 2,80 € and with tomato and first-press olive oil 3,50 €
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*El aise puntimanta su prisma sobre el mar
y el horizonte sube 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 mushrooms 26 €
Rice with DUCK and salsify 28 €	

WE ONLY COOK BOMBA AND MARISMA VARIETAL RICE, GROWN ON BUDA ISLAND IN THE NATURAL PARK OF THE EBRO DELTA.

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 camaradas y a los platos.*

FROM THE SEA TO THE TABLE

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

Grilled CROACKER with vegetables 31 €	SOLE (by weight) 100 gr 10 €
TURBOT (by weight) 100 gr 10 €	MONKFISH (by weight). 100 gr 9 €
<i>Ask about the catch of the day</i>	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 €
Matured "Pio Negro" PORK chop. 24 €	<i>(Minimum two people. Price per person)</i>

SIDE DISHES

LETTUCE and spring onions salad . ½ portion 4,50 € . . portion 8 €	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

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 €

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yena por los tejados de las casas antiguas*

