




























## COLD DISHES












### TO STAR WITH

	1/2 Ration	1 Ration
Hand carved Iberian cured ham D.O. Extremadura (100g)	15,00€	29,00€
 "Catalan coca", bread with tomato topping		3,50€
 Oyster Louis (per piece)		4,70€
   Oyster Louis in ceviche marinated (per piece)		5,50€
 L'Escala Anchovies "à la minute" (1 portion / 6 fillets)	8,00€	16,00€
  "Tiradito" (Peruvian-style ceviche) of sea bass and chilli pepper		9,90€
  Beluga caviar (50g)		170,00€
 Dry aged beef tenderloin with "Mahon" cheese		14,00€
 Charcoal grilled Mediterranean prawns (4 pieces)		24,90€
































## SALADS

  Burrata cheese salad with green sprouts and basil oil		14,40€
   Crudités with smoked salmon and tartar sauce		15,90€
   Beef salad Thai style		15,90€
  Cod carpaccio, with crushed "cor de bou" tomato and kalamata puree		12,50€
   Mixed "ceviche" with smoked chilli peppers		19,50€
  Tuna belly fillet with Raf tomato and curly endive with romesco		13,50€

## OUR TARTARES


   Yellowfin Tuna		20,00€
   Salmon, avocado and daikon radish		16,00€
  Steak tartare, served with sliced black bread, butter and rocket		17,50€
   "Bellota" (acorn-fed) Iberian ham tartare		15,00€

## FROM OUR PIANO



    Fisherman's soup		19,00€
   Cannelloni of foie and seasonal truffles		13,50€
    Seafood pasta with spaghetti "alla Chitarra"		13,50€
   Risotto of calamari, plankton and fresh seaweed		14,60€
  "Quinotto" (quinoa risotto) of mushrooms and fresh vegetables		17,80€
    Lobster with caldoso rice (in broth)		35,00€
    Rice with Prawns, from the Barceloneta fish market		23,00€
  Rice with artichokes and asparagus		14,90€
     "Rossejat de fideuà" (Catalan noodle paella) with anglerfish and egg aioli		16,80€

## SUSHI & MAKIS





### NIGUIRIS

	Yellowfin tuna	4pcs	8pcs
	Salmon	9,00€	18,00€
	Kabayaki eel	8,00€	16,00€
	Cured mackerel	9,00€	18,00€
	Hamachi	9,00€	18,00€

### HOSOMAKI

	Tuna, cucumber and sweet chilli sauce	4pcs	8pcs
	Salmon, avocado and Yuzu mayonnaise	9,00€	18,00€
		8,00€	16,00€











### URAMAKI

	California: King crab, avocado, Japanese mayonnaise and tobiko	4pcs	8pcs
	White tiger: Prawn in batter, smoked eel, avocado, spicy mayonnaise, black and white sesame, kabayaki sauce	12,00€	24,00€
	Vegetable: Shiitake mushrooms, sweet and sour carrot, avocado, toasted sesame, Tonkatsu sauce and mayonnaise	9,00€	18,00€
		7,00€	14,00€







	SASHIMI PLATTER -Yellowfin tuna, salmon and Hamachi	8pcs	16pcs
			18,00€

	JAPANESE MIXED PLATTER	8pcs	16pcs
		15,00€	28,00€

## FISH AND SEAFOOD DISHES

	Roasted scallops with passion fruit and caprese	25,60€
	Octopus, charcoal-grilled with Galician cheese	23,50€
	Pan-baked cod "a la llauna"	26,00€
	Monkfish tail, charcoal-grilled with clams	29,00€
	Catch of the day, baked in sea salt	30,00€
	Grilled Mediterranean prawns	33,00€
	Galician clams "a la marinera"	25,00€
	Local rock mussels, charcoal-grilled	8,50€
	Razor clams with cider apple, gorgonzola, and nut praline	22,50€
	Grilled squid with barbecued vegetables	13,50€

## MEAT DISHES

	Shoulder of Kid, slow-roasted with baked potatoes and garlic shoots	28,00€
	Roast Beef Sirloin, served with potato gratin and "café du Paris" butter sauce	24,50€
	Angus Beef Entrecôte, charcoal-grilled with Cristal peppers	31,00€
	Grilled Waygu Burger, served with salad, red onion, Raf tomato and fries	19,00€
	"Pluma ibérica" pork roast with jabugo ham parmentier	20,50€
	Hare "à la Royale"	21,00€

## SIDE ORDERS

	French fries	4,00€
	Grilled vegetable salad	7,00€
	Green salad	5,00€
	Sautéed baby vegetables	5,00€
	Padrón peppers	4,50€



Sesame seeds



Crustaceans



Lupins



Gluten



Fish



Soy



Sulfur dioxide and sulphites



Egg



Mustard



Molluscs



Dairy products



Peanuts



Celery



Nuts

Please inform our staff if you have any food allergies or intolerances

All fish served raw have been previously frozen

Gluten free pasta, sushi, maki, bread and soy sauce available

Our fresh fish is caught by local fishermen (except for the Galician seafood) Bread charge 2,50€

VAT included