

## Soup & Cream

French onion soup	12
<i>Vegetables cream</i>	12

## Salad

Prawns "Ceviche" with avocado & mango	16
Goat cheese salad	15
Tomatoes, burrata & basil	14
Tomatoes and bonito salad	15
Xató from Sitges	16

## Carpaccio

Prawns carpaccio	19
Beef carpaccio & parmesan	16
Courgette carpaccio with parmesan & nuts	14

Bread with tomato 4,5  
Pizza bread 4  
Bread 1,50

Extra sauce 2,5  
Ask for allergens please

## As starter

Anchovies from Cantabrian coast	15
Calamari & prawns brochette	15
Frites Calamari ( <i>sevillanos</i> )	14
Prawns with chilli & garlic	16
Tallarinas	15
Meat croquettes	15
Fish croquettes	15
Grilled razor clams	20
Grilled prawns	29
Duck's Foie mi-cuit & focaccia	18
Grilled Clams	22
Clams with jabugo & artichokes	23
Iberic cured ham	22
Steamed mussels	13
Chicken fingers & curry's mayonnaise	14
Ostras Spéciale de Claire – 6 uni.	20
Ostras Spéciale de Claire – 1 uni.	4

## Meat & Grill

Steak Tartar	21
Grilled beef steak	24
Beef Txuletón (30 days aged)	27
Knuckle of lamb at low temperature	23

## Rice & Paella

Vegetables paella *	20
Fideuá with clams and calamari *	20
Iberian Pork & mushrooms Paella *	21
Rice with cod *	23
Black rice with calamari & all i oli *	23
Paella marinera *	22
Paella del "senyoret" *	24
Paella with lobster *	26
Lobster rice *	26

## Pasta

Spaghetti "aglio i olio" with prawns	18
Spaghetti with clams, mussels & langostinos (for 2 persons)	42
Gnoccis with black truffle cream	17
Spinach ravioli with red pesto	17
Mushrooms Rissotto	18

## Fish, shellfish & grill

Grilled octopus	21
Salmon tartar and avocado	18
Grilled calamari	18
Tataki & guacamole	18
Salmon & Green asparagus	19
Turbot <i>a l'orio</i>	23
Seabass <i>a l'orio</i> (for 2 persons)	52
Grilled Sole	24
Grilled lobster	31
Grilled seafood (for 2 persons)	92

## Pizza (33cm)

MARGARITA	14
BUFALA - Mozzarella de búfala & basil	16
CABRALE – Goat cheese and honey	16
REINA – Ham and mushrooms	15
NAPOLITANA – Ham, mushrooms & anchovy	16
CALABRAISE – Chorizo & cheese	16
TONO – Tuna and onion	16
CLÁSICA – Ham & egg	16
TROPICAL – Ham & pineapple	16
4CHEESES	17
BARBACUE - Bolognese, bacon & Chilli	18
VEGETARIANA – Vegetables	16
BUTIFARRA – Butifarra, gorgonzola & onion	19
DIÁBOLA - Gorgonzola, bacon, chorizo, Peppers & onion	19
FRUTTI DI MARE – Prawns, calamari...	19
TRUFFLE- Truffle, búfala, mushrooms, asparagus	19
PESTO – Goat cheese, pesto & cherry	16
CAPRICCIO – Iberian ham, parmesan & rocket	19

## Desserts

Oreo cake	8
Tiramisú	7
Apple tatin	7
Chocolate couland with ice cream	8
Carrot cake	7
Irish coffe	9
Chocolate truffles	7

## Sweet wines

Malvasia de Sitges.	6,50
Pedro Ximenez Don PX	6,50
Marc de Moet	9,00