






## As starter

Vegetables cream 	12
French onion soup 	12
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




## 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
Egg plant carpaccio  pesto, tomatoe & parmesan	14

## 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> or baked	23
Seabass <i>a l'orio</i> or baked (for 2 persons)	52
Sole grilled	24
Lobster grilled	31
Seafood grilled (for 2 persons)	92

## Rice & Paella

Minimum for 2 / Price per person

Vegetables paella 	20
Fideuá with clams and calamari	20
Iberian Pork & mushrooms Paella	21
Paella with cod	23
Black rice with calamari & all i oli	23
Paella sith fish and red shrimps	22
Paella del <i>senyoret</i> (without shells)	24
Paella with lobster	26
Lobster rice	26

## Pizza (33cm)

MARGARITA 	14
BUFALA – Búffalo mozzarella & 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
4 CHEESES 	17
BARBACUE - Bolognese, backon & Chilli	18
VEGETARIANA – Vegetables 	16
BUTIFARRA – Butifarra, gorgonzola & onion	19
DIÁBOLA - Gorgonzola, backon, chorizo, Peppers & onion	19
FRUTTI DI MARE – Prawns, calamari...	19
TRUFFLE- búfala, mushrooms, asparagus 	19
PESTO – Goat cheese, pesto & cherry 	16
CAPRICCIO – Iberian ham, parmesan & rocket	19

## Meat & Grill

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

Bread with tomato 4,5  
 Pizza bread 4  
 Bread 1,50  
 Extra sauce 2,5

Ask for allergens please

## 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.	6,5
Pedro Ximenez Don PX	6,5
Marc de Moet	9