






As starter

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| Salmorejo  | 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

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

Carpaccio

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| Prawns carpaccio | 19 |
| Beef carpaccio & parmesan | 16 |
| Egg plant carpaccio  pesto, tomatoe & parmesan | 14 |

Pasta


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| 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

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

Rice & Paella

Minimum for 2 / Price per person

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| 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)

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| 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

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| 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

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| Oreo cake | 8 |
| Tiramisú | 7 |
| Apple tatin | 7 |
| Chocolate couland with ice cream | 8 |
| Irish coffe | 9 |
| Chocolate truffles | 7 |
| Sacher | 8 |
| Lemon cheesecake | 7 |

Sweet wines

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| Malvasia de Sitges. | 6,5 |
| Pedro Ximenez Don PX | 6,5 |
| Marc de Moet | 9 |