

Cold Starters

- 1.- Mixed Salad
- 2.- Gazpacho with Garnish
- 3.- Heart of Lettuce from Tudela with Goat Cheese and Salmon
- 4.- Endives with Roquefort
- 5.- Escalivada (Red Pepper, Onion, Aubergine)
- 6.- “Esqueixada” Codfish
- 7.- Prawns Cocktail
- 8.- Smoked Salmon
- 9.- Dices of Wild Salmon
- 10.- Cod Carpaccio
- 11.- Duck Carpaccio with Cellar Foie Gras
- 12.- Shrimps Carpaccio with Olive Oil
- 13.- Small Toasts with Tomato and Anchovies
- 14.- Varied Hors d’Oeuvres
- 15.- Serrano Cured Mountain Ham of Terol
- 16.- Serrano Cured Mountain Ham “Jabugo”
- 17.- Duck Foie Gras au Naturel

Hot Starters

- 18.- Scallop Salad with Red Vinaigrette
- 19.- Steamed Mussels
- 20.- Fried Starters
(Batter Fried Squid Rings, Small Squids, Blue Withering, Croquettes...)
- 21.- Cream of Vegetable Soup
- 22.- Crab Cream with “Cava”
- 23.- Pasta Soup
- 24.- Assorted Croquettes
- 25.- Rossini Cannelloni
- 26.- Macaroni au Gratin

The Rice

- 27.- Rice with Wild Mushrooms, Shrimps and “Fumet”
- 28.- Paella Parellada (Without Bones or Shells)
- 29.- Fisherman’s Paella
- 30.- Rice with Lobster Stock [Mín. 2 people | Price per pers.]

Of the Sea

- 31.- Batter-dipped and Fried Squid Rings
- 32.- Grilled Squid Sizzled [Garlic and Parsley]
- 33.- Batter-dipped and Fried or Grilled Hake
- 34.- Grilled Angler Sizzled [Garlic and Parsley]
- 35.- Angler Fish in Fisherman Style
- 36.- Angler Fish Millefeuille with Aromatic Herbs
- 37.- Grilled or in Provence Style Turbot
- 38.- Filets of Sole with Orange
- 39.- Sautéed Squid
- 40.- Grilled Fish and Shellfish Platter
- 41.- Cod Suprêmes with Fried garlic or with Ratatouille
- 42.- Grilled Angler Fish and Prawns
- 43.- Mediterranean Grilled Large Prawns s/p
- 44.- Grilled Giant Spiny Lobster
- 45.- Grilled Clams
- 46.- Lobster Elbows
- 47.- Delight Lobster
- 48.- Shrimps in Batter or with Garlic Sauce

From the Earth

- 49.- Fried Pork Loin
- 50.- Veal Tenderloin to Taste [Roquefort ó Cèpes]
- 51.- Boned Pig's Trotters with Cèpes
- 52.- Duck Leg with Orange or with Wild Mushrooms
- 53.- Veal Steak Sizzled [Garlic and Parsley]

In Firewood

- 54.- Chicken
- 55.- Travé's Pork Sausage "Botifarra"
- 56.- Entrecote of Girona
- 57.- Veal Tenderloin of Girona
- 58.- Chateaubriand [Mín. 2 people | Price per pers.]
- 59.- Charcoal-grilled Rack of Lamb