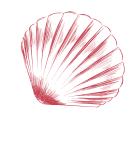
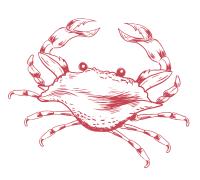
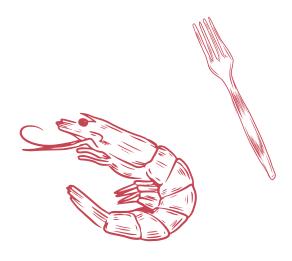
# TAPAS CLASSIC



4,95
10,95
6,15
9,95
6,50
14,95
10,95
13,95
15,95
12,95
12,95
20,95
17,95
1/2 ration 16,95
ration 25,95







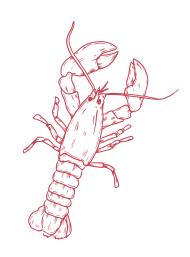
### FRIED TAPAS

Green fried Padron peppers"	6,95
Cod fritters "buñuelos"	13,95
Fried squid rings in batter "romana"	17,95
Fried small squid "Chipirones"	17,95
Iberian ham croquettes	13,95
Cod croquettes	13,95
Prawns and little squid croquettes	13,95
Fried anchovies "boquerón frito"	12,95
Fish starters "entrantes"	21,95

Toasted tomato bread: tapa 3,25 / ration 4,90

### **SEAFOOD**

French oyster from Sète (one piece)	3,95
Steamed mussels "mejillones vapor" or fisherman style	12,95
Clams fisherman style "almejas"	18,95
Grilled "Tallarinas"	17,95
Sea snails with mustard vinaigrette	19,95
Grilled Galician razor clams "navajas"	19,95
Grilled shrimps "gamba a la plancha" (one piece)	12/100gr
Grilled crayfish "cigala a la plancha" (one piece)	12/100gr
Grilled lobster	7/100gr
Special shellfish platter "mariscada"	48,95*





## **SALADS**

Green salad with raw tuna
Tomato with Figueres onion and belly
Goat cheese, Iberian ham and nuts salad with tomato vinaigrette
Burrata with baked cherries and pistachios
Grilled seasonal vegetables



12,95

14,95

14,95

14,95

14,95

# PAELLAS, RICES AND MORE

Cannelloni of the house	13,95
Fisherman soup	14,95
Sticky rice with oxtail and mussels	19,95
Rice with seasonal vegetables	18,95*
Fideuá with "all i oli"	18,95*
Black rice with cuttlefish and pea	22,95*
Seafood paella "paella marinera"	23,95*
Broth seafood rice "caldoso marinera"	24,95*
Can Ramonet paella "mixed with meat and seafood"	24,95*
Paella con bogavante	29,95*
Lobster paella "paella bogavante"	29,95*
Rice with sea cucumbers	29,95*

\*All our paellas and rices are made high quality rice from Delta de l'Ebre

Min 2. Minimum two people. Price per person

### FISH

Cuttlefish with meatballs	19,95
Basque style hake "merluza"	22,95
Gilthead seabram in salt "dorada"	22,95
Fried and baked cod with beans "bacalao llauna"	24,95
Galician monkfish Can Ramonet	24,95
Grilled turbot flavored with thyme	24,95
Icelandic cod with vegetables on hot stone	25,95
Grilled assorted fish platter "parrillada"	32,95
Stewed fish and seafood casserole	32,95
Basque style tuna with green peppers	8/100gr
Fresh fish from the market by weight	S/M

## MEAT

Veal "fricandeau" with mushrooms

Veal fillet dices with Padron peppers "dados de solomillo"

Veal fillet on hot stone (Alone or with pepper sauce or roquefort sauce)

Veal T-Bone steak (500 gr.) on hot stone

17,95

24,95

TAX INCLUDED

We have information about food allergies you may request from our staff for your own safety