



TAPAS •••

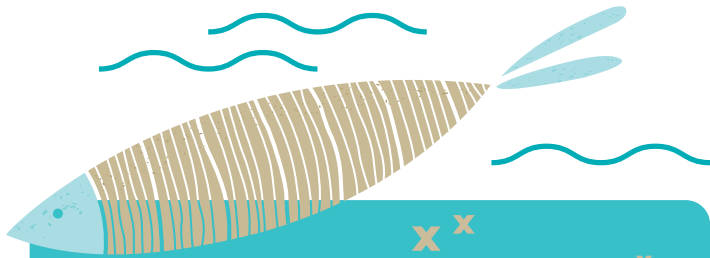
Anchovies from Port de la Selva with Catalan Bread	11€
Assorted Home-made Croquettes (4u)	8€
Small Squids Andalusian Style	15€
Octopus from the bay Galician Style	16€
Small octopuses with Onion	15€
Smoked Salmon Cubes with crispy Pistachios & Corn	16€
Iberian Ham 5j D.O Jabugo (hand cut)	19€
Scallop Ravioli with bacon	10€

STARTERS ✕ COLD . ✕

Monterrey Special Salad with Green Apple, cheese and Quince	10€
Bacon and Goat Cheese Warm Salad with Honey Vinaigrette	11€
Avocado Salad with Prawns and Heart of Palm	12€
Tomato salad with fresh Burrata and Pesto	12€
Foie Mi-Cuit with caramelized Onion and Jam	14€
Cap de Creus Prawn Carpaccio	19€

STARTERS . ✕ WARM

Tuna Tataki with soy	15€
Mussels Fisherman's Style	12€
Clams Fisherman's Style	15€
Assorted Fried Small Fish From the Port (according to market of the day)	15€
Batter-Fried Squid From The Port	16€
Cap de Creus Rockfish Soup	10€



FISH

✕ ✕ FROM THE FISH MARKET

~ Grilled Turbot	22€
~ Grilled Sole with Seasonal Garnish	22€
~ Baked Monkfish or with garlic mousseline	22€
~ Cod with honey and ratatouille	17€
~ Grilled squid from the Port	16€
~ Small Cuttlefish with Sauteed broad beans	15€
~ Grilled Sardines and Prawns with Garlic and Parsley	17€
~ Costa Brava Sea-bream with fried garlic	15€
~ Lobster or Spiny Lobster (grilled or au gratin)	35€
~ Sea bass in Salt	25€
~ Grilled fish from the market 	SM

RICE ✕: MINIMUM 2 PEOPLE

Special Paella Fisherman's Style with:

Rockfish	20€
Lobster	28€
Spiny Lobster	26€

Casseroled Rice With:

Spider Crab	23€
Lobster	28€
Spiny Lobster	26€

Fideuada (Paella made with noodles)

with Cuttlefish, clams and Prawns (Allioli)	20€
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Black Rice (cooked in squid ink)

with cuttlefish, clams and prawns (Allioli)	20€
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HOUSE'S SPECIALITIES FOR SHARING x^x

Grand Mariscada Costa Brava with Lobster or Spiny Lobster (Sea Food Platter with Lobster)

Dublin Bay Prawns,
Prawns, Razor clams,
Mussels, Clams,
Sea Snails, Scallops
and Lobster

72 €

Parrillada Griddled Fish from Port de la Selva with Romesco sauce

Monkfish, hake,
Squid, Turbot,
Prawns,
Dublin Bay Prawns,
Clams and Mussels

57 €

Suquet (Catalan Fish Casserole)

Monkfish, Hake
Squid, Turbot,
Prawn,
Dublin Bay Prawn,
Clams and Potatoes

57 €



CHARCOAL-GRILLED MEAT

Charcoal-grilled veal
entrecote from Girona

18 €

Charcoal-grilled veal
tenderloin from Girona
with seasonal garnish

22 €

Sauce:

Green Pepper | Roquefort | Mushrooms 2,50€
Mayonnaise | Allioli 2€



CHILDREN'S MENU

Macaroni alla Bolognese

+ Chicken Escalope

o

Hamburger with French fries

+ salad

o

Italian Lasagne

+ Desserts

+ Drink (Soft drink or Water)

12 €

HOMEMADE PIZZA x^x

PROSCIUTTO. Tomato, mozzarella and ham 12€

ZUQUINI. Tomato, mozzarella,
roasted peppers, zuquini,
goat cheese, caramelized onion 14€

REINA. Tomato, mozzarella, ham,
mushrooms, egg 14€

4 CHEESES. Tomato, mozzarella,
roquefort, parma, gorgonzola 14€

FRESH PASTA x^x

Seafood Cannelloni with truffle 15€

Fresh spaghetti: Bolognese, Napolitana 10€

Black Tagliatelle with Prawns
and Piquillo Peppers 12€

BREADS :••x

Bread 1,50€

Bread with tomato 2,00€

PRICE PAR PERSON IVA-TAX included.