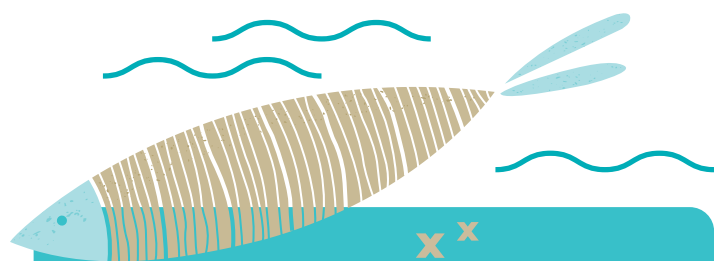




TAPAS •••

Anchovies from Port de la Selva with Catalan Bread	11€
Assorted Home-made Croquettes (4u)	9€
Small Squids Andalusian Style	16€
Octopus from the bay Galician Style	18€
Baby 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 and romesco	11€



FISH

FROM THE FISH MARKET

~ Grilled Turbot	24€
~ Grilled Sole with Seasonal Garnish	23€
~ Baked Monkfish or with garlic mousseline	23€
~ Cod with honey and ratatouille	18€
~ Grilled squid from the Port	18€
~ Small Cuttlefish with Sauteed broad beans	17€
~ Grilled Sardines and Prawns with Garlic and Parsley	17€
~ Costa Brava Sea-bream with fried garlic	16€
~ Lobster or Spiny Lobster (grilled or au gratin)	M.P.
~ Sea bass in Salt	25€
~ Grilled fish from the market 	M.P.

COLD •• STARTERS

Monterrey Special Salad with Green Apple, cheese and Quince	11€
Bacon and Goat Cheese Warm Salad with Honey Vinaigrette	12€
Avocado Salad with Prawns and Heart of Palm	12€
Tomato salad with fresh Burrata and Pesto	14€
Foie Mi-Cuit with caramelized Onion and Jam	15€
Cap de Creus Prawn Carpaccio	19€

WARM •• STARTERS

Tuna Tataki with soy	16€
Mussels Fisherman's Style	14€
Clams Fisherman's Style	17€
Assorted Fried Small Fish From the Port (according to market of the day)	16€
Batter-Fried Squid From The Port	17€
Cap de Creus Rockfish Soup	12€



RICE •• MINIMUM 2 PEOPLE

Special Paella Fisherman's Style with:

Rockfish	22€
Spiny Lobster	30€
Lobster	30€

Rice casserole with:

Spider Crab	24€
Spiny Lobster	30€
Lobster	30€

Fideuada (Paella made with noodles)

with Cuttlefish, clams and Prawns (Allioli)	22€
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Black Rice (cooked in squid ink)

with cuttlefish, clams and prawns (Allioli)	22€
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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

75 €

Parrillada Griddled Fish from Port de la Selva with Romesco sauce

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

70 €

Suquet (Catalan Fish Casserole)

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

70 €



CHARCOAL-GRILLED MEAT

Charcoal-grilled veal
entrecote from Girona

20 €

Charcoal-grilled veal
tenderloin from Girona
with seasonal garnish

23 €

Sauce:

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



CHILDREN'S MENU

Macaroni alla Bolognese

+ Chicken in batter

o

Hamburger with French fries

+ salad

o

Italian Lasagne

+ Desserts (Ice-cream children's)

+ Drink (Soft drink or Water)

12 €

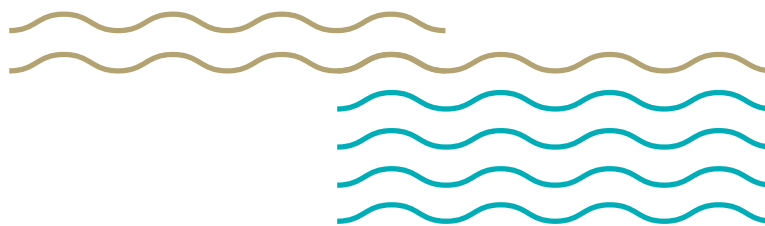
HOMEMADE PIZZA x^x

PROSCIUTTO. Tomato, mozzarella and ham 12€

ZUCCHINI. Tomato, mozzarella,
roasted peppers, zucchini,
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 12€

Black Tagliatelle with Prawns
and Piquillo Peppers 13€

BREADS x^x

Bread 1,60€

Bread with tomato 2,75€

PRICE PAR PERSON IVA-TAX included.