



## TAPAS · · x

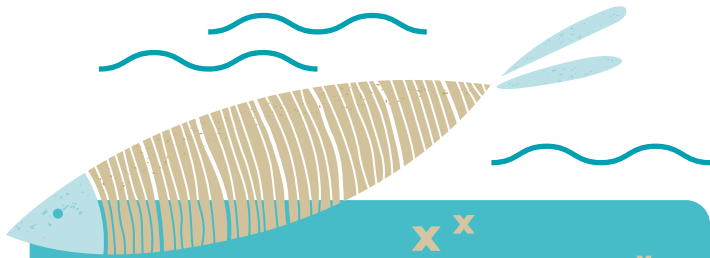
Anchovies from Port de la Selva with Catalan Bread	11€
Assorted Home-made Croquettes (4u)	9€
Small Squids Andalusian Style	16€
Octopus from the bay Galician Style	20€
Baby octopuses with Onion	16€
Smoked Salmon Cubes with crispy Pistachios & Corn	17€
Iberian Ham 5j D.O Jabugo (hand cut)	21€
Scallop Ravioli with bacon and romesco	12€

## COLD · x STARTERS

Monterrey Special Salad with Green Apple, cheese and Quince	12€
Bacon and Goat Cheese Warm Salad with Honey Vinaigrette	13€
Avocado Salad with Prawns and Heart of Palm	13€
Tomato salad with fresh Burrata and Pesto	15€
Foie Mi-Cuit with caramelized Onion and Jam	16€
Cap de Creus Prawn Carpaccio	21€

## WARM · x STARTERS

Tuna Tataki with soy	18€
Mussels Fisherman's Style	14€
Clams Fisherman's Style	18€
Assorted Fried Small Fish From the Port (according to market of the day)	17€
Batter-Fried Squid From The Port	17€
Cap de Creus Rockfish Soup	12€



## FISH

### x x FROM THE FISH MARKET

~ Grilled Turbot	24€
~ Grilled Sole with Seasonal Garnish	24€
~ Baked Monkfish or with garlic mousseline	24€
~ Cod with honey and ratatouille	19€
~ Grilled squid from the Port	18€
~ Small Cuttlefish with Sauteed broad beans	18€
~ Grilled Sardines and Prawns with Garlic and Parsley	19€
~ Costa Brava Sea-bream with fried garlic	17€
~ Lobster or Spiny Lobster (grilled or au gratin)	M.P.
~ Sea bass in Salt	26€
~ Grilled fish from the market 	M.P.

## RICE · x · 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<sup>x</sup>

### 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

72 €

### Suquet (Catalan Fish Casserole)

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

72 €



## CHARCOAL-GRILLED MEAT

### Charcoal-grilled veal entrecote from Girona

22 €

### Charcoal-grilled veal tenderloin from Girona with seasonal garnish

25 €

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)

14 €

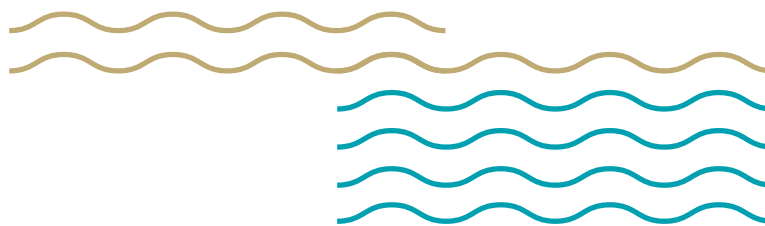
## HOMEMADE PIZZA x<sup>x</sup>

PROSCIUTTO. Tomato, mozzarella and ham 14€

ZUCCHINI. Tomato, mozzarella,  
roasted peppers, zucchini,  
goat cheese, caramelized onion 15€

REINA. Tomato, mozzarella, ham,  
mushrooms, egg 15€

4 CHEESES. Tomato, mozzarella,  
roquefort, parma, gorgonzola 15€



## FRESH PASTA x<sup>x</sup>

Seafood Cannelloni with truffle 15€

Fresh spaghetti: Bolognese, Napolitana 12€

Black Tagliatelle with Prawns  
and Piquillo Peppers 15€

## BREADS x<sup>x</sup>

Bread 1,60€

Bread with tomato 2,75€

PRICE PAR PERSON IVA-TAX included.