

ENG



TAPAS •••

Anchovies from Port de la Selva with Catalan Bread	11€
Assorted Home-made Croquettes (4u)	9€
Small Squids Andalusian Style	18€
Octopus from the bay Galician Style	21€
Baby octopuses with Onion	17€
Smoked Salmon Cubes with crispy Pistachios & Corn	18€
Iberian Ham 5j D.O Jabugo (hand cut)	21€
Scallop Ravioli with bacon and romesco	14€

COLD •• STARTERS ••

Monterrey Special Salad with Green Apple, cheese and Quince	13€
Bacon and Goat Cheese Warm Salad with Honey Vinaigrette	14€
Avocado Salad with Prawns and Heart of Palm	14€
Tomato salad with fresh Burrata and Pesto	16€
Foie Mi-Cuit with caramelized Onion and Jam	17€
Cap de Creus Prawn Carpaccio	21€

WARM •• STARTERS

Tuna Tataki with soy	18€
Mussels Fisherman's Style	15€
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	15€

FISH FROM THE FISH MARKET

~ Grilled Turbot	25€
~ Grilled Sole with Seasonal Garnish	25€
~ Baked Monkfish	26€
~ Monkfish garlic mousseline	26€
~ Cod with honey and ratatouille	20€
~ Grilled squid from the Port	18€
~ Small Cuttlefish with Sauteed broad beans	18€
~ Grilled Sardines and Prawns with Garlic and Parsley	19€
~ Lobster or Spiny Lobster (grilled or au gratin)	M.P.
~ Sea bass in Salt	27€
~ Grilled fish from the market 	M.P.

RICE •• MINIMUM 2 PEOPLE

Special Paella Fisherman's Style with:

Rockfish	22€
Spiny Lobster	33€
Lobster	33€

Rice casserole with:

Spider Crab	25€
Spiny Lobster	33€
Lobster	33€

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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PRICE PAR PERSON IVA-TAX included.

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

80 €

Parrillada Griddled Fish from Port de la Selva with Romesco sauce

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

75 €

Suquet Catalan Fish Casserole

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

75 €



CHARCOAL-GRILLED MEAT

Charcoal-grilled veal
entrecote from Girona
24 €

Charcoal-grilled veal
tenderloin from Girona
with seasonal garnish
25 €

Sauce:

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



HOMEMADE PIZZA ^{x x x}

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€

CHILDREN'S MENU ^{... x}

Macaroni alla Bolognese
+ Chicken in batter

o

Hamburger with French fries

o

Italian Lasagne

+ Desserts

(Ice-cream children's)

+ Drink (Soft drink or Water)

14 €

FRESH PASTA ^{x x x}

Seafood Cannelloni with truffle 15€

Fresh spaghetti: Bolognese, Napolitana 12€

Black Tagliatelle with Prawns
and Piquillo Peppers 15€

BREADS ^{... x}

Bread 1,60€

Bread with tomato 2,75€

PRICE PAR PERSON IVA-TAX included.