



TAPAS

Gillardeu oyster natural	4,60 €
Anchovies from Port de la Selva with Catalan Bread	12 €
Assorted Home-made Croquettes (4u)	9 €
Small Squids Andalusian Style	18 €
Octopus from the bay Galician Style	22 €
Baby octopuses with Onion	17 €
Smoked Salmon Cubes with crispy Pistachios & Corn	19 €
Iberian Ham 5j D.O Jabugo (hand cut)	21 €
Scallop Ravioli with bacon and romesco	15 €

COLD STARTERS

Monterrey Special Salad with Green Apple, cheese and Quince	14 €
Bacon and Goat Cheese Warm Salad with Honey Vinaigrette	15 €
Avocado Salad with Prawns and Heart of Palm	15 €
Tomato salad with fresh Burrata and Pesto	16 €
Foie Mi-Cuit with caramelized Onion and Jam	17 €
Cap de Creus Prawn Carpaccio	22 €

WARM STARTERS

Tuna Tataki with soy	18 €
Mussels Fisherman's Style	15 €
Clams Fisherman's Style	20 €
Assorted Fried Small Fish From the Port (according to market of the day)	18 €
Batter-Fried Squid From The Port	TAPA 11 € RATION 18 €
Cap de Creus Rockfish Soup	15 €

FISH FROM THE FISH MARKET

~ Grilled Turbot	27 €
~ Grilled Sole with Seasonal Garnish	26 €
~ Baked Monkfish Monkfish garlic mousseline	26 € 26 €
~ Cod with honey and ratatouille	22 €
~ Grilled squid from the Port	20 €
~ Small Cuttlefish with Sauteed broad beans	20 €
~ Grilled Sardines and Prawns with Garlic and Parsley	22 €
~ Lobster or Spiny Lobster (grilled or au gratin)	SM
~ Sea bass in Salt	28 €
~ Spider crab au gratin	21 €
~ Grilled fish from the market 	SM

RICE MINIMUM 2 PEOPLE

Special Paella Fisherman's Style with:

Rockfish	23 €
Spiny Lobster	35 €
Lobster	35 €

Rice casserole with:

Spider Crab	27 €
Spiny Lobster	35 €
Lobster	35 €

Fideuada (Paella made with noodles)

with Cuttlefish, clams and Prawns (Allioli)	23 €
---	------

Black Rice (cooked in squid ink)

with cuttlefish, clams and prawns (Allioli)	23 €
---	------

HOUSE'S SPECIALITIES FOR SHARING

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

90 €

Parrillada Griddled Fish from Port de la Selva with Romesco sauce

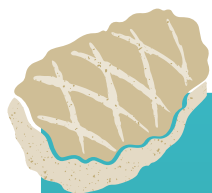
Monkfish, hake,
Squid, Turbot,
Prawns,
Dublin Bay Prawns,
Clams and Mussels

85 €

Suquet Catalan Fish Casserole

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

85 €



CHARCOAL-GRILLED MEAT

Charcoal-grilled veal entrecote from Girona

25 €

Charcoal-grilled veal tenderloin from Girona with seasonal garnish

27 €

Sauce:

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



HOMEMADE PIZZA

PROSCIUTTO.

Tomato, mozzarella and ham

14 €

ZUQUINI.

Tomato, mozzarella, roasted peppers,
zucchini, goat cheese, caramelized onion

15 €

REINA.

Tomato, mozzarella, ham, mushrooms, egg

15 €

4 FORMATGES.

Tomato, mozzarella,
roquefort, parma, gorgonzola

15 €

CHILDREN'S MENU

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

Seafood Cannelloni with truffle

15 €

Fresh spaghetti: *Bolognese, Napolitana*

12 €

Black Tagliatelle with Prawns
and Piquillo Peppers

15 €

BREADS

Bread

1,60 €

Bread with tomato

2,75 €

PRICE PAR PERSON IVA-TAX included.