



TAPAS

Gillardeau oyster natural (1u)	5 €
Cod fritters (4u)	9 €
Anchovies from Port de la Selva with Catalan Bread	13 €
Assorted Home-made Croquettes (4u)	9 €
Small Squids Andalusian Style	19 €
Octopus from the bay Galician Style	23 €
Baby octopuses with Onion	18 €
Smoked Salmon Cubes with crispy Pistachios & Corn	21 €
Iberian Ham 5j D.O Jabugo (hand cut)	23 €
Scallop Ravioli with bacon and romesco	16 €

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 with fresh Burrata and Pesto	16 €
Foie Mi-Cuit with caramelized Onion and Jam	20 €
Cap de Creus Prawn Carpaccio	24 €
Norway lobster carpaccio from Cap de Creus	22 €

WARM STARTERS

Bluefin tuna Tataki with soy sauce	22 €
Charcoal-grilled artichokes with poached egg	16 €
Mussels Fisherman's Style	16 €
Clams Fisherman's Style	22 €
Assorted Fried Small Fish From the Port (according to market)	19 €
Batter-Fried Squid From The Port	19 €
Cap de Creus Rockfish Soup	16 €

FRISH FROM THE FISH MARKET

~ Grilled Turbot	28 €
~ Grilled Sole with Seasonal Garnish	27 €
~ Baked Monkfish	26 €
~ Monkfish with garlic mousseline	26 €
~ Cod with honey and ratatouille	24 €
~ Grilled squid from the Port	22 €
~ Small Cuttlefish with Sauteed broad beans	21 €
~ Grilled Sardines and Prawns with Garlic and Parsley	24 €
~ Lobster or Spiny Lobster (grilled or au gratin)	M.P.
~ Sea bass in Salt	30 €
~ Spider crab au gratin	22 €
~ Grilled fish from the market 	M.P.

RICES MINIMUM 2 PEOPLE

Special Paella Fisherman's Style with:

Rockfish	25 €
Lobster	37 €
Spiny Lobster	37 €

Rice casserole with:

Spider Crab	28 €
Lobster	37 €
Spiny Lobster	37 €

Fideuada (Paella made with noodles) with Cuttlefish, clams and Prawns (Allioli)	24 €
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Black Rice (cooked in squid ink) with cuttlefish, clams and prawns (Allioli)	25 €
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PRICE PER PERSON IVA-TAC INCLUDED

HOUSE 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

95 €

Parrillada Griddled Fish from Port de la Selva with Romesco sauce

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

90 €

Suquet (Catalan Fish Casserole)

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

90 €



x x

CHARCOAL-GRILLED MEAT



Charcoal-grilled veal
entrecote from Girona
27 €

Charcoal-grilled veal
tenderloin from Girona
29 €

Grilled duck breast
22 €

Black Angus burger with goat
cheese, bacon and caramelized onion
16 €

Sauce: Green Pepper 2,50 €
Roquefort 2,50 €
Mushrooms 2,50 €
Mayonnaise | Allioli 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 CHEESES.

Tomato, mozzarella, roquefort,
parma, gorgonzola

15 €

CHILDREN'S MENU

Macaroni alla Bolognese
+ Chicken in batter

Hamburger with
French fries

Italian Lasagne

+ Desserts (Ice-cream children's)

+ Drink (Soft drink or Water)

16 €

FRESH PASTA

Seafood Cannelloni with truffle

17 €

Fresh spaghetti: *Bolognese, Napolitana*

14 €

Black Tagliatelle with Prawns
and Piquillo Peppers

18 €

Spaghetti Fisherman's Style
with clams and Prawns

18 €

BREADS

Bread

2 €

Bread with tomato

3 €

PRICE PER PERSON IVA-TAC INCLUDED