



A culinary experience based on high-quality, locally-sourced ingredients, cooked over the grill. Take your pick from a variety of meats and fish complemented by a diverse selection of sides and dishes, ensuring each meal becomes an unforgettable moment.

STARTERS

Green salad 1·7·8	€14.50
with lettuce hearts, tomato confit, cherry tomatoes, spring onions, radishes, pickled vegetables and hard-boiled egg	
Caesar's salad 1·2·5·6·7·11	€16.50
with smoked salmon	
Vegetable cream 6	€14.50
with sautéed vegetables and garlic croutons	
Steak tartar 1·2·6·7·11	€18.50
Salmon tartar 1·2·6·7·11	€18.50
with roasted avocado	

PASTA AND RICE

Tagliatelle a la putanesca 1·5·6·8	€16.50
with garlic, tomato confit, capers, Kalamata olives and piparra peppers	
Penne carbonara 1·5·6	€16.50
with peppered bacon	
Creamy mushroom rice 5	€18.50
with seasonal vegetables	
Creamy langoustine rice 1·2·3·4	€22.50

VEGAN

Chickpea & cumin meatballs	€18.50
à la jardinière	
Tofu 11	€18.50
with seasonal vegetables and chimichurri	

FISH

Stone bass 2	€24.50
Monkfish 2	€32.50
Turbot 2	€28.50
Salmon 2	€24.50

All the fish dishes are cooked on the grill and are accompanied by a base of baked potato and onion with candied cherry tomatoes.

Sauces to choose:

Bearnaise 1·5·8
White wine sauce 5·8
Butter and lemon 5

MEAT

Matured beef sirloin	€32.50
Ribeye steak	€32.50
French rack of lamb	€35.00
BBQ pork ribs	€22.50

All the meats are cooked on a charcoal grill and are accompanied by baked Padron peppers and potatoes.

Sauces to choose:

Demi glace 8
Herb butter 1·5·7·8·10·11
Green pepper sauce 5·8
Allioli 1·8

Girona Beef Burger	€18.95
with bacon, caramelised onion, Edam cheese, lettuce and tomato	

SIDE DISHES

Grilled lettuce hearts	€7.50
with ponzu sauce	
Sautéed broad beans	€7.50
with garlic and cirereta pepper oil	
Baked mushrooms	€7.50
Mashed potatoes	€7.50
Potatoes au gratin 5	€7.50
Mac & cheese 1·5·6	€7.50
Cauliflower au gratin 1·5·6	€7.50
Sautéed rice 11	€7.50
with peas, corn and carrot	
Rocket, cherry tomato and parmesan salad 5	€7.50

CHILDREN'S MENU

Omelette 1·6	€8.00
with toasted coca bread rubbed with tomato and drizzled with olive oil	
Child's portion of penne pasta 6	€9.95
with bolognese or napolitana sauce	
Grilled salmon 2	€14.95
with sautéed vegetables	
Breaded chicken 1·6	€14.95
with chips	

DESSERTS

Cheesecake 1·5·6	€8.50
red fruits and raspberry sorbet	
Chocolate cake 1·5·6·9·11	€8.50
chocolate sauce and vanilla ice cream	
Profiteroles with hazelnuts 1·5·6·9·11	€8.50
gianduja sauce with caramelised hazelnuts	
Vanilla flan 1·5	€8.50
caramel and whipped cream	
Coconut meringue 1	€8.50
with pineapple cream	
Assorted Catalan cheeses 5·6·9	€16.50
Carrat bauma (goat) – Mas Farró (lamb) – Altejó (cow) – Blau Ceretà (cow)	
Selection of ice creams and sorbets	€6.50

Ice creams:

Chocolate 11
Vanilla 1·5
Vanilla with cookies 5·6·9·11
Coconut

Sorbets:

Lemon
Raspberry
Passion fruit
Mango

1 · Egg	4 · Molluscs	7 · Mustard	10 · Celery
2 · Fish	5 · Lactic	8 · Sulphites	11 · Soy
3 · Crustaceans	6 · Gluten	9 · Nuts	

If you would like more information about the allergens on our menu, please speak to a member of the team. VAT included.