



SPANISH - CATALAN - ENGLISH - FRENCH

## THIS IS WHERE IT ALL COMMENCES...

### APPETIZERS

- Olives 5,00€
- filled 4,00€
- from grandmother 12,90€
- Canned clams 2,50€
- Potato crisps 14,00€
- Shrimp salad 12,50€
- Anchovies marinated in vinegar 3,00€/in
- Double anchovies 00

### FOR SNACKING

- Brava potatoes and aioli 7,50€
- Homemade French Fries 7,50€
- Padron peppers 7,50€
- Pinchitos Morunos 9,90€
- Marinated piglet 9,90€
- Chicken teriyaki strips 14,90€
- Classic chicken tenders 12,50€
- Crispy chicken wings 9,90€
- Iberian ham, monkfish, and prawn croquettes. "Crafted on-site." €3,50/in
- Braised snails with piquant chorizo and ham. 15,90€
- Damaged eggs... 18,50€
- accompanied by foie... 15,50€
- with ham...
- Eggplant sticks drizzled with cane honey 12,00€
- 100% acorn-fed Iberian ham 28,50€
- Small plate of Iberian ham 14,50€
- Selection of diverse cheeses 22,00€
- A small platter of assorted cheeses. 14,90€
- Camembert Fondue 14,90€

### FROM OCEAN TO PLATE

- Coastal noodles 22,50€
- Clams 18,90€
- nautical style 16,50€
- grilled 17,50€
- Mussels 16,50€
- steamed 28,50€
- nautical style 19,50€
- grilled 6€5.50/in
- infused with garlic 19,50€
- Octopus 26,50€
- Galician aesthetic 32,50€
- grilled 19,50€
- Calamari prepared in the Andalusian style 19,50€
- Selection of fried "little indulgences" 22,00€
- Tuna tataki 18,50€
- Baby squid in the Andalusian style

### "LA MARISCADA" (Minimum of 2 individuals)

- Noodles, mussels, clams, razor clams, scallops, red shrimp, langoustines 45,00€ p/p
- Lobster (additional) (55,00€ p/p)

### TO COMMENCE

- Salmorejo from Córdoba, garnished with hard-boiled egg and ham. 14,90€
- Foie gras shavings accompanied by toast and raspberry preserves. 18,90€
- Traditional Peruvian ceviche. 22,00€
- Beef tenderloin carpaccio accompanied by Parmesan and foie gras. 28,50€

### SALADS

- Warm salad featuring goat cheese and Iberian ham 15,90€
- Tuna belly and red onion tomato salad 13,90€
- "Cel Blau" Salad 11,90€
- Burrata Salad 15,90€

### FISH PURCHASED FROM THE MARKET

- Rape Suquet 24,90€
- Cod supreme 19,90€
- Baked turbot (500 grams) 24,90€
- Sea bass butterflied along the dorsal side. 24,90€
- Grilled cephalopod 18,90€
- Grilled baby squid sourced from the coast. 19,90€
- Salmon Excellence 19,90€

### OUR MEATS

- Beef entrecôte (300g) 19,90€
- Beef tenderloin (300 grams) 28,50€
- Ripened picanha (300g) 28,50€
- 1 kg ribeye steak from Galician beef, aged for over 40 days, prepared on a stone. 69,00€
- Grilled beef flank steak 18,50€
- rack of lamb 22,00€
- Premium Blue Burger 15,50€
- Beef cheek cannelloni accompanied by truffle béchamel sauce 18,50€

### RICE DISHES, NOODLES, AND STEWS (Minimum 2 guests)

- Seafood paella 24,90 € p/p
- Paella mixta 24,90 € p/p
- Black rice 19,90 € p/p
- Seasonal vegetable risotto
- Mountain rice: Chicken, sausage, bacon, and escargot 24,90 € p/p
- Gentleman's rice: "Clams, prawns, mussels, and cuttlefish, all cleaned." 26,90 € p/p
- Lobster with rice 29,90 € p/p
- Seafood fideua 22,90 € p/p
- Seafood bisque 23,90 € p/p
- Lobster bisque 29,90 € p/p
- Paella of Castelldefels 27,00€ p/p

### FOR THE YOUNG ONES

- Chicken tenders with potatoes 14,50€
- Spaghetti Bolognese 14,90€
- Spaghetti alla Carbonara 14,90€
- Beef patty Burger 14,90€
- Seafood Spaghetti 18,90€

### PIZZAS

- Margarita 14,90€
- Tomato and mozzarella cheese
- Four varieties of cheese 18,90€
- Parmesan, Roquefort, Gorgonzola, and mozzarella 19,50€
- Tropical 16,90€
- Pineapple, ham, and tuna
- Prosciutto 18,90€
- Ham and mozzarella cheese
- "Seafood" 17,50€
- Clams, mussels, and shrimp
- Sea and mountain: Tuna, bacon, anchovies, and mozzarella cheese