



## Tapas to share

Marinated "Ondarroa" anchovies	8,25
"Paco Meralgo" salad	9,20
Tuna salad with tomato and onion	11,40
"Burratina" with tomato and pesto	15,00
Hand cut bellota cured ham	19,25
Cured iberian pork loin	17,40
Cod fritters (unit)	2,85
Chicken and ham croquettes (unit)	3,05
Cuttlefish "Obama" croquettes (unit)	3,05
"Bomba Paco Meralgo", big spicy meat ball (unit)	4,55
Courgette flowers with Mozzarella cheese (unit)	6,25
Deep fried young local onions with "Romesco"	5,70
"Patatas bravas" potatoes in hot sauce	6,25
Fried eggplant strips with miso sauce	6,70
Seasonal vegetables assortment with Romesco sauce	9,15
"Escalivada" Chargrilled red pepper and aubergine with smoked herring	10,30
Veal "carpaccio" with duck foie gras and mustard vinaigrette	12,45
"Esqueixada" cod fish salad with tomato	17,30
"Pavias" strips of salt cod in batter	12,15
Fresh anchovies in batter	9,40
Deep fried baby squid	19,40
"Camaron" omelette (small prawns)	3,90
Cuttlefish meatball Angel Belmonte's style	6,30
Fried rabbit ribs with garlic and parsley	15,70
Espardenyes Andalusia or grilled	33,15
Grilled razor clams	17,50
Baked baby scallops (when sea permits)	16,25
Guillemet Oyster N°3 (unit)	6,00
Galician Oyster (unit)	8,35
Live "Carril" big clams (unit)	11,50
Sea snails	14,65
Grilled cockles	17,25
Grilled or baked scallop (unit)	17,50
Fresh tuna tataki with apple vinaigrette and teriyaki	18,95
Fresh salmon tartar with soya sauce	14,00
Fried fresh hake cheeks	22,05
Fresh red prawns fried in garlic	31,55
Grilled red prawns from Palamós (100gr.)	35,00
Grilled small local lobsters (100gr.)	29,00

## Our suggestions PACO MERALGO



<b>Fresh Russian salad</b>	7,35
<b>Fried seasonal artichokes</b>	8,25
<b>"Txangurro" Crab brioche with pickled onion and mayonnaise</b>	15,75
<b>Grilled octopus with spinach and cured pork veil</b>	17,30
<b>Santa Pau white beans with small local squid</b>	19,40
<b>Seared Toro with Sriracha and Nori seaweed</b>	21,00
<b>Codfish omelette</b>	14,60
<b>Open fresh prawn's omelette</b>	20,60
<b>Red tuna tartar</b>	18,95
<b>Wild Sea Bream "Ceviche"</b>	24,45

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ALSO DAILY WILD FISH  
ACCORDING TO THE MARKET  
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## For meat lovers

Deboned Oxtail with Parmentier	12,80
Veal fricandeau with mushrooms	12,45
Grilled or breaded kid goat cutlets	14,00
Steak tartar dish	17,50
Free-range roasted chicken cannelloni	18,40
Chunks of garlic beef fillet	18,95
Chunks of black pepper beef fillet	18,95
Tender veal cheek with leek and Kimchi	22,65
Wolowina rib eye steak (280gr.)	33,70

## "Montaditos" (on bread)

"Carpier" smoked salmon	7,30
"Piripi"	5,10
Sobrasada (majorcan sausage) sandwich with Brie	7,50
Iberian pork Bao	7,75
"Pepito" fried veal sandwich	11,50
"Italoibérico" bellota ham and cheese sandwich	5,10
Melted Brie	5,00
Steak Tartar	5,10
Foie with nuts's bread	9,00

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AVAILABLE PAELLA ONLY AT LUNCH  
TIME WHEN OUR CHEF DECIDES  
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