



Tapas to share

Marinated "Ondarroa" anchovies	8,45
"Paco Meralgo" salad	9,45
Tuna salad with tomato and onion	11,70
"Burratina" with tomato and pesto	15,35
Hand cut bellota cured ham	19,75
Cured iberian pork loin	17,85
Cod fritters (unit)	2,90
Chicken and ham croquettes (unit)	3,15
Cuttlefish "Obama" croquettes (unit)	3,15
"Bomba Paco Meralgo", big spicy meat ball (unit)	4,65
Courgette flowers with Mozzarella cheese (unit)	6,40
Deep fried young local onions with "Romesco"	5,85
"Patatas bravas" potatoes in hot sauce	6,40
Fried eggplant strips with miso sauce	6,85
Seasonal vegetables assortment with Romesco sauce	9,40
"Escalivada" Chargrilled red pepper and aubergine with smoked herring	10,55
Veal "carpaccio" with duck foie gras and mustard vinaigrette	12,75
"Esqueixada" cod fish salad with tomato	17,75
"Pavías" strips of salt cod in batter	12,45
Fresh anchovies in batter	9,65
Deep fried baby squid	19,90
"Camarón" omelette (small prawns)	4,00
Cuttlefish meatball Ángel Belmonte's style	6,45
Fried rabbit ribs with garlic and parsley	15,90
Espardenyes Andalusia or grilled	33,90
Grilled razor clams	17,95
Baked baby scallops (when sea permits)	16,65
Guillemet Oyster N°3 (unit)	6,15
Galician Oyster (unit)	8,55
Live "Carril" big clams (unit)	11,80
Sea snails	14,95
Grilled cockles	17,70
Grilled or baked scallop (unit)	17,95
Fresh tuna tataki with apple vinaigrette and teriyaki	19,40
Fresh salmon tartar with soya sauce	14,35
Fried fresh hake cheeks	22,60
Fresh red prawns fried in garlic	32,35
Grilled red prawns from Palamós (100gr.)	36,00
Grilled small local lobsters (100gr.)	30,00

Fish products for raw consumption have been previously frozen in accordance with regulations to ensure the prevention of Anisakis.
We cannot guarantee the absence of traces of allergens due to possible cross-contamination in our kitchen.

Our suggestions PACO MERALGO



Fresh Russian salad	7,55
Fried seasonal artichokes	8,45
"Txangurro" Crab brioche with pickled onion and mayonnaise	15,90
Grilled octopus with spinach and cured pork veil	17,75
Santa Pau white beans with small local squid	19,90
Seared Toro with Sriracha and Nori seaweed	21,50
Codfish omelette	14,95
Open fresh prawn's omelette	20,90
Red tuna tartar	19,40
Wild Sea Bream "Ceviche"	24,95

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ALSO DAILY WILD FISH
ACCORDING TO THE MARKET
.....

For meat lovers

Deboned Oxtail with Parmentier	13,10
Veal fricandeau with mushrooms	12,75
Grilled or breaded kid goat cutlets	14,35
Steak tartar dish	17,95
Free-range roasted chicken cannelloni	18,85
Chunks of garlic beef fillet	19,40
Chunks of black pepper beef fillet	19,40
Tender veal cheek with leek and Kimchi	23,20
Wolowina rib eye steak (280gr.)	34,55

"Montaditos" (on bread)

"Carpier" smoked salmon	7,50
"Piripi"	5,25
Sobrasada (majorcan sausage) sandwich with Brie	7,70
Iberian pork Bao	7,95
"Pepito" fried veal sandwich	11,80
"Italoibérico" bellota ham and cheese sandwich	5,25
Melted Brie	5,15
Steak Tartar	5,25
Foie with nuts's bread	9,20

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AVAILABLE PAELLA ONLY AT LUNCH
TIME WHEN OUR CHEF DECIDES
.....

VAT included

PA ACABAR



Passion fruit Mousse	5,65
Assorted pastries (unit)	2,55
Frozen chocolate truffles (unit)	1,95
“Tap de Cadaqués” (Sponge cork with rum and coffee cream)	4,40
“Torrija de Sta. Teresa” Catalan French toast	5,90
Our own “Tocinillo de cielo” candy egg	5,90
Pastry filled with cream (unit)	3,00
“Montadito de Madagascar”	2,55
Catalan custard	5,65
“Recuit de drap de Fonteta”	7,15
Dry Manchego cheese	5,25
Lemon sorbet	5,25
Vanilla ice cream	5,65
Our own Tiramisu	5,90

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**ALL COFFEE
IS PREPARED WITH “ILLY CAFE”**
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P.X. Ximénez- Espinola 75cl.

 85,00

Pedro Ximenez

 9,50

VAT included