



Tapas to share

Marinated "Ondarroa" anchovies	8,65
Tuna salad with tomato and onion	12,00
Vitalis salad, <i>with rocket (arugula), spinachs, beetroot, avocado and sardines</i>	12,10
Burrata, tomatoes in season and pesto	16,30
Hand cut bellota cured ham	20,25
Cured iberian pork loin	18,30
Cod fritters (unit)	3,40
Chicken and ham croquettes (unit)	3,30
Cuttlefish "Obama" croquettes (unit)	3,40
"Bomba Paco Meralgo", big spicy meat ball (unit)	5,20
Courgette flowers with Mozzarella cheese (unit)	6,70
Deep fried young local onions with "Romesco"	7,50
"Patatas bravas" potatoes in hot sauce	6,90
Fried eggplant strips with miso sauce	7,50
Seasonal vegetables assortment with Romesco sauce	9,95
"Escalivada" Chargrilled red pepper and aubergine with smoked herring	10,80
Veal "carpaccio" with duck foie gras and mustard vinaigrette	18,15
"Esqueixada" cod fish salad with tomato	18,20
"Pavías" strips of salt cod in batter	12,75
Fresh anchovies in batter	9,90
Deep fried baby squid	22,50
"Camarón" omelette (small prawns)	4,40
Cuttlefish meatball Ángel Belmonte's style	9,80
Our own marinated chicken thighs	13,75
Fried rabbit ribs with garlic and parsley	16,30
Grilled razor clams	18,40
Baked baby scallops (when sea permits)	17,05
Guillemet Oyster N°3 (unit)	6,90
Galician Oyster (unit)	8,75
Sea snails	15,30
Grilled cockles	19,50
Grilled or baked scallop (unit)	18,40
Fresh tuna tataki with apple vinaigrette and teriyaki	19,90
Fresh salmon tartar with soya sauce	14,70
Fried fresh hake cheeks	23,15
Fresh red prawns fried in garlic	34,90
Grilled red prawns from Palamós (100gr.)	39,50
Grilled small local lobsters (100gr.)	33,75



food
allergen menu

Our suggestions PACO MERALGO



Fried seasonal artichokes	9,00
Fresh Russian salad	8,20
Fried marinated dogfish	17,10
"Txangurro" Crab brioche with pickled onion and mayonnaise	16,30
Grilled octopus with spinach and cured pork veil	19,80
Santa Pau white beans with small local squid	23,60
Seared Toro with Sriracha and Nori seaweed	22,05
Codfish omelette	15,30
Open fresh prawn's omelette	21,40
Red tuna tartar	19,90
Wild Sea Bream "Ceviche"	28,65

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ALSO DAILY WILD FISH
ACCORDING TO THE MARKET
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For meat lovers

Deboned Oxtail with Parmentier	17,60
Veal fricandeau with mushrooms	17,95
Grilled or breaded kid goat cutlets	14,70
Steak tartar dish	19,40
Free-range roasted chicken cannelloni	19,30
Chunks of garlic beef fillet	19,90
Chunks of black pepper beef fillet	19,90
Wolowina rib eye steak (280gr.)	37,60

"Montaditos" (on bread)

Smoked salmon	7,70
"Piripi"	5,40
Sobrasada (majorcan sausage) sandwich with Brie	7,90
Iberian pork Bao	8,15
"Pepito" fried veal sandwich	12,60
"Italoibérico" bellota ham and cheese sandwich	5,40
Melted Brie	5,30
Steak Tartar	6,30
Foie with nuts's bread	9,70

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AVAILABLE PAELLA ONLY AT LUNCH
TIME WHEN OUR CHEF DECIDES
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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.

VAT included

PA ACABAR



Passion fruit Mousse	5,80
Assorted pastries (unit)	2,80
Frozen chocolate truffles (unit)	2,20
"Tap de Cadaqués" (Sponge cork with rum and coffee cream)	4,80
"Torrija de Sta. Teresa" Catalan French toast	6,50
Our own "Tocinillo de cielo" candy egg	6,05
Pastry filled with cream (unit)	3,20
"Montadito de Madagascar"	3,00
Catalan custard	6,20
Our own ice creams (<i>ask for it</i>)	6,30
Wild strawberries with coconut ice cream	10,10
Our own Tiramisu	7,40
"Recuit de drap de Fonteta"	7,35

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ALL COFFEE
IS PREPARED WITH "ILLY CAFE"
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P.X. Ximénez- Espinola 75cl.

 87,15

Pedro Ximenez

 9,75

VAT included