


SEAFOOD OF THE DAY	
"Spéciale de Claire" OYSTER from Marennes-Oléron . . . ½ dozen 18 €	Red SHRIMP from the Port of Roses . . . . . 28 €
. . . . . 1 dozen 35 €	Sautéed small LANGOUSTINES . . . . . 16 €
Large CLAMS . . . . . ½ dozen 26 €	Cadaqués LANGOUSTINES . . . . . 24 €
Tellina CLAMS . . . . . 15 €	 <p>...and any surprises our fishermen-friends have brought us</p>
RAZOR CLAMS from the Delta . . . . . 18 €	
Spicy MUSSELS . . . . . 14 €	

TO FILL THE TABLE	
"EL XATÓ" (salad with cod and "romesco" sauce) . . . . . 16 €	"ESQUEIXADA empedrada" (cod salad with beans) . . . . . 12 €
SALAD with spinach, duck sweetbreads, pine nuts and dehydrated mango . . . . . 15 €	SEA BASS tartare with Puy lentils . . . . . 24 €
"ENSALADILLA RUSA" (potato salad). . . . . 9 €	CANNELLONI with cod brandade . . . . . 14 €
Iberian-ham CROQUETTES . . . . . 12 €	Smoked EEL—China meets the Ebro River Delta— . . . . . 19 €
"COCA DE RECAPTE" with anchovied sardines. . . . . 10 € (with roasted aubergine and peppers)	QUAIL in "escabeche". . . . . 21 €
House-made terrine of pork PATE and anchovies. . . . . 12 €	Beef TONGUE with vinaigrette—a stroll in the Yucatán— 12 €
	Juicy OMELETTE with shrimp "romescada". . . . . 15 €
	Llangà fisherman's SOUP . . . . . 19€

*Marineros que ignoran el vino y la penumbra,  
decapitan sirenas en los mares de plomo.*  
Straight from Catalan ports, no intermediaries.  
From the fishing boat to our table

WILD TURBOT with sliced roasted potatoes . . . . . 31 €	SOLE (by weight) . . . . . 100 gr 10 €
<i>Ask about the catch of the day</i>	SCORPION-FISH (a peso) . . . . . 100 gr 9 €

Our house-made bread  
with sourdough starter fermented for 48 hours  
2,20 €

.... and with tomato  
and first-press olive oil  
3,50 €

SLOW COOKING	
<i>Chup, chup, chup</i>	
Ganxet white BEANS, cod tripe and bull negre (black pudding). 19 €	MEATBALLS with cuttlefish . . . . . 22 €
MONKFISH with burnt garlic . . . . . 26 €	Cal Rovira CHICKEN with langoustines. . . . . 26 €
Calamari "ROMESCADA" . . . . . 26 €	PIG'S TROTTERS stuffed with "botifarra" sausage and shrimp 29 €
COD with ratatouille . . . . . 26 €	FRICANDEAU with scotch bonnet mushrooms . . . . . 24 €

*El aire pulimentata su prisma sobre el mar  
y el horizonte sube como un gran acueducto*

RICE DISHES COOKED ON A WOOD FIRE	
<i>Fire, fire, fire</i>	
Rice with COD and vegetables . . . . . 18 €	Rice with DUCK and salsify . . . . . 32 €
"BRUT" rice with cuttlefish, monkfish and seafood . . . . . 28 €	Rice with RABBIT and snails, like in El Pinós . . . . . 22 €
Rice in casserole with LOBSTER . . . . . 35 €	CADAQUÈS rice . . . . . 34 €

*All of our rice dishes are for at least two people. Price per person.*

### AND MEATS

*... on the grill*

Organic RABBIT . . . . . 18 €	Mature-beef ENTRECÔTE . . . . . 26 €
PORK Cal Rovira: cheeks, trotters and belly . . . . . 18 €	LAMB cutlets Pireneu North-Face grilled on vine shoots 24 € (min. 2 people. Price per person)

*Una ausencia de bosques, hongos y entrecijos  
yena por los tejados de las casas artisañas*

OUR AIOLI		
<i>Taste of all three 6€</i>		
TRADITIONAL 3€	QUINCE 3€	CHIPOTLE 3€