

SEAFOOD OF THE DAY

"Spéciale de Claire" OYSTER from Marennes-Oléron . . . ½ dozen	21 €
..... 1 dozen	38 €
Large CLAMS ½ dozen	26 €
Tellina CLAMS	15 €
RAZOR CLAMS from the Delta	22 €
Spicy MUSSELS	14 €

Red SHRIMP from the Port of Roses	28 €
Sautéed small LANGOUSTINES	18 €
Cadaqués LANGOUSTINES in a rustic "sofrito"	26 €



*...and any surprises
our fishermen-friends
have brought us*

TO FILL THE TABLE

SALAD with spinach, duck sweetbreads, pine nuts and dehydrated mango	15 €
"ENSALADILLA RUSA" (potato salad)	9 €
Iberian-ham CROQUETTES	12 €
"COCA DE RECAPTE" with anchovied sardines. (with roasted aubergine and peppers)	10 €
House-made terrine of pork PATE and anchovies.	12 €
"ESQUEIXADA empedrada" (cod salad with beans)	12 €
SEA BASS tartare with Puy lentils	24 €

CANNELLONI with cod brandade	14 €
Smoked EEL—China meets the Ebro River Delta—	21 €
QUAIL in "escabeche".	21 €
Beef TONGUE with vinaigrette—a stroll in the Yucatán—	12 €
Juicy OMELETTE with shrimp "romescada".	18 €
Iberian PORK belly with tartare of BONITO belly from Ondarroa—or the other way round but it's the same—	23 €

*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 €
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Ask about the catch of the day

SOLE (by weight) 100 gr	10 €
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

Chup, chup, chup

White BEANS, cod tripe and morcilla (black pudding).	19 €
MONKFISH with burnt garlic	26 €
Calamari "ROMESCADA"	26 €
Piperrada COD fish	26 €

MEATBALLS with cuttlefish	22 €
Organic CHICKEN with langoustines	26 €
PIG'S TROTTERS stuffed with "botifarra" sausage and shrimp	29 €
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

Fire, fire, fire

Rice with COD and vegetables	22 €
"BRUT" rice with cuttlefish, monkfish and seafood	32 €
Rice in casserole with LOBSTER	38 €

Rice with DUCK and salsify	28 €
Rice with RABBIT and snails, like in El Pinós	22 €
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 €
THE PORK: cheeks, trotters and belly	18 €

Mature-beef ENTRECÔTE	26 €
LAMB cutlets Pireneu North-Face grilled on vine shoots (min. 2 people. Price per person)	26 €

*Una ausencia de bosques, briombos y entrecujos
yena por los tejados de las casas artisañas*

OUR AIOLI
Taste of all three 6€

TRADITIONAL 3€

QUINCE 3€

CHIPOTLE 3€

INNOCENT INDULGENCES

*Marineros que ignoran el vino y la pambica,
decapitan sirenas en los mares de plomo.*

Traditional ice cream sandwich	7 €
Catalan crème brûlée	7 €
Cream “xuixo” with warm chocolate sauce	7 €
Swiss roll	9 €
“El tap de Cadaqués”, a bit boozy, of course (mini sponge cake with rum)	7 €
Flan, flan	7 €
<i>Jiggle of egg, milk and sugar, warmed gently, with its thick caramel sauce. Tribute to Leo Harlem</i>	
Chocolate, Cadaqués “terroir”	9 €
Flambé orange with “cremat” liquor from l’Escala	7 €
Assorted cheese.	18 €
<i>Raw milk. From around the Mediterranean</i>	



... SIDES

Martín Faixó <i>Perafita Moscatel Mistela</i>	7 €
De Muller <i>Rancio Seco</i>	3,50 €
Cía. Telmo Rodríguez <i>MR 2015</i>	7 €
Cazes <i>Muscat de Rivesaltes 2018</i>	5 €
Les Clos de Paulilles <i>Banyuls Rimage 2017</i>	5 €
Elías <i>Cream.</i>	4,50 €
Elías <i>Palo Cortado</i>	5 €
Elías <i>Pedro Ximénez</i>	4 €

*Una ausencia de bosques, briznas y entrecujos
yerra por los tejados de las casas antiguas*

