

WINES

White Wines

	¾ bot 75 cl	½ bot 37 cl
Chablis Louis Latour, <i>Bourgogne</i>	65,00 €	
Augustus Chardonnay Barrica, <i>D.O. Penedès</i>	35,00 €	
Legaris Verdejo, <i>D.O. Rueda</i>	28,00 €	
Bodegas Vatan Nisiá Verdejo, <i>D.O. Rueda</i>	28,00 €	
Somiatruites, Farré i Catusas, <i>D.O. Penedès</i>	24,00 €	
Marqués de Vizhoja, <i>D.O. Rias Baixas</i>	28,00 €	20,00 €
Can Marons vinyes Velles, <i>D.O. Alella</i>	28,00 €	
Viña del Vero Gewurtraminer, <i>D.O. Somontano</i>	28,00 €	
Monestir Blanc <i>D.O. Penedès</i>	28,00 €	
Special Selection of the Month	24,00 €	
Glass of white wine special selection	8,00 €	

Rose Wines

Viña Pomal Rosé, <i>D.O. La Rioja</i>	28,00 €
A de Arinzano Rosé, <i>D.O. Aragón</i>	30,00 €
Glass of rose wine special selection	8,00 €

Red Wines

Bodegas Vallbuena Vega Sicilia, <i>D.O. Ribera del Duero</i>	350,00 €
Rioja Alta 904, <i>D.O. Rioja</i>	150,00 €
Pago de Carvejas, <i>D.O. Ribera del Duero</i>	68,00 €
A Palacios les Terrasses, <i>D.O. Priorat</i>	68,00 €
Bodegas Vatan, <i>D.O. Toro</i>	60,00 €
Pago de capellanes Crianza, <i>D.O. Ribera del Duero</i>	50,00 €
La Vicalanda Reserva, <i>D.O. La Rioja</i>	45,00 €
Abadal 5 Merlot Reserva, <i>D.O. Pla del Bages</i>	30,00 €
Bodegas Muga Crianza, <i>D.O. La Rioja</i>	35,00 €
Lindes de Remellurí, <i>D.O. La Rioja</i>	30,00 €
Cap de Trons, Ferré i Catusas, <i>D.O. Penedès</i>	26,00 €
Viña Pomal Crianza, <i>D.O. La Rioja</i>	26,00 €
Cune Viña Real Plata, <i>D.O. La Rioja</i>	26,00 €
Special Selection of the Month	24,00 €
Glass of red wine special selection	8,00 €

Sangrias

Wine Sangria	35,00 €
Cava Sangria	39,00 €

Ask please, in the Restaurant for our extended wine list

* Prices, stocks and vintages of the wines may be different according to availability.
VAT INCLUDED

Cavas

Juve Camps Millesimé	45,00 €
Ars Colletcta Blanc de Blancs	50,00 €
Anna de Codorniu Blanc de Blancs	40,00 €
Parxet Brut Nature	48,00 €
Special Selection	30,00 €
Glass of Cava special selection	10,00 €

Champagne

Dom Perignon	370,00 €
Moët & Chandon Ice Imperial	90,00 €
Moët & Chandon Rosé	90,00 €
Moët & Chandon Brut Imperial	90,00 €
Glass of Moët & Chandon Brut imperial	22,00 €

Mineral Waters

Font Vella 0,50 ltr. <i>(still water)</i>	5,00 €
Font Vella 1 ltr. <i>(still water)</i>	6,00 €
Vichy Catalán 0,50 ltr. <i>(sparkling water)</i>	6,00 €
Vichy Catalán 1 ltr. <i>(sparkling water)</i>	7,00 €
Perrier 0,33 ltr. <i>(sparkling water)</i>	7,00 €
San Pellegrino 0,50 ltr. <i>(sparkling water)</i>	7,00 €

Soft Drinks

Coca-Cola/Fanta/Sprite/Nestea/Etc.	5,00 €
Fresh Orange Juice	7,00 €
Pineapple/ Peach juice/Etc.	6,00 €

Beer

Beer Damm	5,00 €
Beer import	6,00 €
Draft beer	5,00 €

Coffees/ Infusions

Espresso coffee	3,90 €
Large black coffee	3,90 €
Coffee with milk	5,00 €
Tea/ Camomile tea / etc	5,00 €

**Room service: 01.30 pm until 03.30 pm
and from 08.00 pm until 10.30 h**

22 € per service



OUR SELECTION OF TAPAS

Squids Andalusian style (fried) with lime mayonnaise (8u.) 🍷🍴	16,00 €
Mussels with spicy sauce (10u.) 🍷🍴	16,00 €
Fried artichokes (8u.) 🍷🍴	14,00 €
Seafood croquettes (4u.) 🍷🍴🍴🍴	14,00 €
Clams a la marinère style or grill (6u.) 🍷🍴🍴	22,00 €
Mixed fried fish (5u.) 🍷🍴🍴🍴🍴	18,00 €
Prawn, mussel, anchovies, whitebait 🍷🍴🍴🍴🍴	
Hummus with vegetables	14,00 €
Fried potatoes “bravas” with its two sauces (10/12u.) 🍷🍴🍴	10,00 €
Russian salad with tuna and mayonnaise 🍴🍷🍴	12,00 €
The marinated salmon with lime vinaigrette (40gr) 🍴	18,00 €
½ The Iberian ham (40gr) 🍴	26,00 €

THE STARTERS

The Andalusian gazpacho 🍷🍴🍴	18,00 €
Fish and seafood soup with pernod perfume 🍷🍴🍴🍴🍴	20,00 €
Red tuna tataki with wasabi 🍴	26,00 €
Carpaccio of wild sea bass 🍴	24,00 €
Salad of tender leaves with sprouts and goat cheese 🍴	18,00 €
“Burratina” / mozzarella salad with fresh tomato 🍴	20,00 €
Avocado with salad and prawns 🍴	22,00 €
White fish ceviche 🍴	20,00 €
Iberian Ham (80gr) 🍴	35,00 €
Salmon tartare with guacamole 🍴🍷🍴🍴	26,00 €

Appetizer bread and butter - 3,30 €



THE RICE & PASTA

Paella “Costa Brava” with ½ lobster 20 min (min 2 per.) Price per person 🍷🍴🍴🍴🍴	38,00 €
Black rice with cuttlefish and prawns 20 min (min 2 per.) Price per person 🍷🍴🍴🍴🍴	28,00 €
Vegetable paella 20 min (min 2 per.) Price per person 🍴🍴	25,00 €
Seafood fideuà (min 2 per.) Price per person 🍷🍴🍴🍴🍴	28,00 €
Homemade ricotta and spinach ravioli with fungi sauce and truffles 🍷🍴🍴	25,00 €
Fresh pasta with seafood 🍷🍴🍴🍴🍴🍴	25,00 €
Mushroom risotto with truffle perfume 🍴🍴	25,00 €
“Tagliolini” with homemade pesto and parmesan 🍴🍷🍴🍴	25,00 €

OUR FISH

Grilled fish and seafood platter ½ lobster, angler fish, hake, mussels, shrimp, crayfish, clams and squid (min 2 per.) Price per person 🍷🍴🍴	85,00 €
Supreme of hake or salmon in “paillote” with vegetables (180gr) 🍷🍴🍴🍴	28,00 €
Grilled lobster (approx. 450gr) 🍴	60,00 €
Grilled Mediterranean red lobster 🍴	ACCORDING TO MARKET
Sole with cream of shrimp or grilled 🍷🍴🍴🍴🍴	32,00 €
Grilled or baked sea bass or turbot with potatoes (180 gr) 🍷🍴🍴🍴	34,00 €
Grilled prawns from Blanes (250/300 gr) 🍴	ACCORDING TO MARKET
Grilled octopus with hummus 🍷	30,00 €
Fish and shell-fish casserole à la marinère with angler fish, hake, prawns and mussels 🍷🍴🍴🍴🍴	34,00 €



OUR MEATS

Beef sirloin with caramelized apple and foie shavings (180gr) 🍴🍴	35,00 €
Entrecote of Angus with sautéed vegetables (240gr)	32,00 €
Shoulder of suckling lamb (approx. 450gr) cooked at low temperature 🍴🍴	38,00 €
Duck breast “magret” of the Pyrenees with Porto sauce (180gr) 🍴🍴	28,00 €
Lamb cutlets with seasonal vegetables	30,00 €
The secret of iberian pork with truffle parmentier 🍴	26,00 €

DESERTS

Profiteroles with chocolate sauce and vanilla ice cream 🍷🍴🍴🍴	12,00 €
Apple Tatin cake caramel cake with ice cream 🍷🍴🍴🍴	12,00 €
Parfait of figs in brandy 🍷🍴🍴🍴	12,00 €
Homemade ice cream with Chantilly and caramel 🍷🍴🍴🍴	10,00 €
Cheesecake with forest fruits 🍷🍴🍴🍴	10,00 €
Natural pineapple 🍷🍴🍴🍴	10,00 €
Chocolate coulant with yogurt ice cream and forest fruits 🍷🍴🍴🍴🍴	12,00 €
Assortment of homemade desserts (portion)	12,00 €



Lloret de Mar
VAT INCLUDED

RICE MENU



- Pica-Pica from the Coast (variety of small portions of food)
- Casserole of rice broth with lobster
- “Tatin” with Vanilla and Bourbon ice cream

Glass of Cava, wine, beer or soft drink
Mineral waters

Price per person 60,00€ (Min. 2 pax.)
*Menus cannot be shared



STARTERS

(variety to share) min. 2 pers

- Marinated fresh salmon tartare
- Charcoal-grilled octopus
- Seafood croquettes
- Red tuna carpaccio

THE SEA MENU

MAIN DISH

- Half grilled fish and seafood

Fish: Grilled sea bass and sea bream
Seafood: ½ Lobster, prawns, squids and grilled mussels

DESSERT

- Cheesecake with red berries

CELLAR

Marqués de Vizhoja D.O. Rías Baixas
or Cava Selection Rigat

Mineral waters

95,00 € (prix par person)
Min. 2 persons x 95,00 = 190,00 €
*Menus cannot be shared

- 🍷 Molluscs
- 🍷 Eggs
- 🍷 Sulfites
- 🍷 Sesame Seeds
- 🍴 Mustard
- 🍴 Soya
- 🍴 Milk
- 🍴 Nuts
- 🍴 Celery
- 🍴 Crustacean
- 🍴 Peanuts
- 🍴 Fish
- 🍴 Lupin
- 🍴 Gluten

If you have any kind of food intolerance, please inform us.