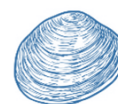


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“TAPAS” TO SHARE

Iberian ham dish with grissinis (Tapa)	16,50 €
Pairing anchovies and anchovies with tomato pulp	14,50 €
Fried anchovies	13,50 €
Steamed mussels or Seafood mussels	13,00 €
Grilled clams	15,50 €
Squids at "Andaluza" style	15,50 €
Brandade de morue	14,50 €
Garlic prawns	16,00 €
Chicken strips with curry mayonnaise	13,50 €
Homemade croquettes	15,00 €
French fries' Bravas	12,00 €
French fries' potatoes	12,00 €
Mallorcan pica-pica	14,50 €
Russian salad	12,50 €
Anchovies (2 pieces)	9,50 €
Anchovies in vinegar (3 pieces)	9,50 €



The Mallorcan “pica-pica” is made up of stewed squid with onion and tomato, in the island style

SNACKS

Stuffed olives	5,50 €	Peanuts	3,50 €
Olives “de la abuela”	5,50 €	Cheese	6,50 €
Chips potatoes	3,50 €	Cockles	10,50 €
Salted almonds	4,00 €	Fuet	7,50 €



SALADS & STARTERS

SALADS

Assorted salad with its boiled egg and tuna	13,50 €
Marinated Salmon salad with prawns	17,00 €
Salad with Goat Cheese, Nuts and Red fruit vinaigrette	15,00 €
Peeled Tomato Salad with Bonito and spring Onion	15,00 €
Caprese Salad from Empordà with buffalo with pesto	15,00 €
Country-style potato salad	14,50 €

Palamós fish soup, often linked to the tradition of fish stew or locally reinterpreted as "Escudella de Palamós", has its roots in the humble seafaring cuisine of the Costa Brava

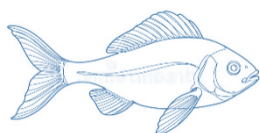
STARTERS

Palamós Fish Soup	13,50 €
Iberian ham dish with grissinis	21,50 €
Red tuna tataki block	17,50 €
Gazpacho (seasonal)	12,00 €
Vichyssoise (seasonal)	12,00 €
Artichokes with sobrasada and honey	14,50 €
Vegetable cream soup	12,00 €
Melon with ham	15,00 €
Grilled green asparagus with ham	15,00 €
Smoked salmon with toast	17,50 €
Toast with roasted vegetables and anchovies	16,50 €
Salmon tartare with tropical fruits	17,50 €
Timbal of Crashed eggs with ham	16,50 €

MAIN COURSES

SEAFOOD SPECIALTIES

Sea grill	26,50 €
Fish the day (sea bass or sea bream)	23,00 €
Cod with ratatouille	22,00 €
Sardines with small salad	18,00 €
Anchovies with small salad	16,50 €



The seafood grill includes two types of seasonal fish, usually turbot and hake, along with steamed mussels, langoustines and squids

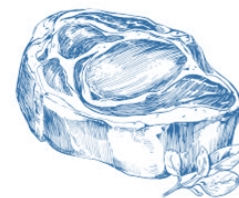
FROM THE MOUNTAINS

Beef fillet with garnish*	24,00 €
Beef entrecote with garnish*	22,50 €
<i>Paris Coffee Sauce / Blue Cheese Sauce</i>	1,50 €
White beans with "scattered" sausage	16,00 €
Grilled loin with garnish *	16,50 €
Cordon bleu with garnish *	16,50 €
Grilled chicken with garnish *	16,00 €
Roasted chicken with garnish *	17,50 €
Grilled lamb with garnish *	19,50 €

* Garnish fried potatoes, salad, rice or vegetables

* Extra side dish

4,00 €



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THE PERFECT STEW COMBINATION

Meatballs with cuttlefish	21,50 €
Braised of veal in mushrooms sauce	21,50 €
"Callos" Madrid style	14,50 €
Boneless beef cheek in wine sauce	17,50 €



PASTA

Spaghetti Bolognese	14,50 €
Spaghetti witch shrimp and garlic-parsley	16,50 €
Traditional meat cannelloni	16,00 €



VEGAN OPTION

Vegan burger with salad	16,50 €
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CHEF'S TRADITIONAL CULINARY SPECIALTIES

Served exclusively in the hotel's indoor restaurant, with a minimum waiting time of 30 minutes for rice dishes and fideuà, and 90 minutes for the rest (advance order recommended)

Empordà-style surf and turf rice	21,00 €
Empordà-style seafood rice	22,50 €
Black rice	32,50 €
Toasted fideuà	21,00 €
<i>Thin toasted noodles cooked in fish and seafood broth</i>	
Seafood zarzuela	33,00 €
<i>Traditional stew with assorted fish and seafood</i>	
Catalan fish stew	29,50 €
<i>Traditional fish stew with potatoes and rich sauce</i>	
Chicken, prawn and squid stew	27,50 €





SWEET SPECIALTIES

Saint Josep Catalan cream homemade	8,00 €
Flan homemade	8,00 €
Chocolate Mousse homemade	8,00 €
Pannacotta	8,00 €

DESSERTS

Chocolate Coulant with ice cream	8,00 €
Cream lionesses	8,00 €
Truffles	8,00 €
Santiago cake	8,00 €
Cheesecake	8,00 €
Brownie Chocolate cake	8,00 €
Apple cake	8,00 €
Seasonal Fruit	6,50 €

ICE-CREAMS

Trio of ice cream balls (vanilla, chocolate, nougat, strawberry and / or lemon sorbet)	10,50 €		
Cristal Gourmet Chocolate 72%	7,50 €	Vasetto Colonial Chocolate	6,50 €
Cristal Gourmet Squeezed Lemon	7,50 €	Vasetto Straciatella Ice Cream	6,50 €
Cristal Gourmet Mexican Vanilla	7,50 €	Capriccio Crocanti Vanilla	6,50 €
Cristal Gourmet Nougat and Almond	7,50 €	Capriccio Raspb. Lemon and Mint	6,50 €
Cristal Gourmet Venetian Tiramisu	7,50 €		



Cristal Gourmet



Vasetto



Capriccio

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BREAKFAST & BREAD SLICES

<i>TOMATO BREAD (COLD)</i>	<i>TOMATO BREAD & HOT SANDWICHES</i>
Sweet ham 7,50 €	Shrimp omelette 15,50 €
Sausage white or black 7,50 €	Tortilla/Omelette 10,50 €
Cheese 7,50 €	Tortilla/Omelette with cheese or ham 12,50 €
Chorizo or Salchichón 7,50 €	Tortilla/Omelette with potato/onion 12,50 €
Country Ham or Fuet 9,00 €	Sausages 13,50 €
Iberic Ham 13,50 €	Loin of pork 13,50 €
Anchovies 13,50 €	Bikini ham-cheese 9,00 €
Tuna 10,00 €	

THE GOOD BREAKFAST

Toast with avocado and salmon	15,50 €
Add avocado to your sandwich	+4,50 €



FROM THE BAKERY

Croissant mini (2 pcs)	4,50 €
Ensaïmades mini (2 pcs)	4,50 €
Taps from Empordà (2 pcs)	4,50 €
Toasts (4 pcs)	3,50 €
Toasts sliced bread (3 pcs)	3,50 €
Butter & jam	2,50 €



WINE LIST

WHITE WINES

D.O. EMPORDÀ

Bufar i fer Ampolles	18,00 €
Vailet (Espelt)	20,00 €
Mon Perdut (Oliveda)	18,00 €

D.O. RUEDA

Palomo Cojo (Unesdi-Verdejo)	21,00 €
Legaris Verdejo (Verdejo-Sauvignon)	22,00 €
Protos Verdejo (Verdejo)	22,00 €

ROSÉ WINES

D.O EMPORDA

Bufar i fer Ampolles	18,00 €
Mon Perdut (Oliveda)	18,00 €



RED WINES

D.O EMPORDA

Bufar i fer Ampolles	18,00 €
ViDiVi (Espelt) (50cl)	16,50 €
ViDiVi (Espelt)	21,00 €
Mon Perdut (Oliveda)	18,00 €

D.O. RIOJA

Ramon Bilbao (Criança)	22,00 €
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D.O. RIBERA DEL DUERO

Legaris Roble (Tempranillo)	22,00 €
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CAVAS

Prima Vides Codorniu	21,50 €
Parxet Cuvee (Brut) ecològic	23,00 €



DRINKS MENU

SOFT DRINKS & BEERS

Coke Normal - Zero	3,70 €
Fanta orange – lemon	3,70 €
Aquarius	3,90 €
Fuze Tea	3,90 €
Tonic	3,70 €
Horchata	3,70 €
Orange-pineapple-peach-apple juice	3,00 €
Tomato juice	3,50 €
Natural orange juice	7,00 €
Mint / Grenadine / Lime	4,50 €
Mineral water 1,5 liter (plastic)	3,50 €
Mineral water 1/2 liter	3,00 €
Mineral water 1/3 liter (plastic)	2,75 €
Sparkling water 1/2 liter	3,00 €
Beer Estrella Damm 1 /3	4,00 €
Beer Voll Damm 1/3	4,25 €
Draught Beer - Shandy pression	4,00 €
Draught Beer - Shandy big	5,00 €
Draught Beer - Shandy small	3,50 €
COFFEES AND TEAS	
Coffee	2,20 €
Decaffeinated coffee	2,40 €
Macchiato	2,50 €
Black Coffee (american)	2,20 €

Coffee with milk	3,10 €
Cappuccino coffee	4,00 €
Double Coffee	3,20 €
Irish coffee	8,00 €
Carajillo	4,00 €
Bombon Coffee	3,10 €
Cacaolat	4,20 €
Tea & Infusions	3,10 €
Glass of milk	3,00 €
Glass of milk with cocoa	4,00 €
Chocolate	4,50 €
*Ice	0,15 €
*Ice bucket	1,00 €

APPETIZERS

Bitter Kas	3,70 €
Vermouth Martini	6,50 €
Pastis - Ricard - Pernod	6,50 €
Campari - Aperol (uncombined)	6,50 €
Fernet Branca - Dubonet	6,50 €
Glass of Cava	5,00 €
Glass of wine	5,50 €
Tinto de verano	6,00 €
Tío Pepe - Oporto - Moscatell	4,50 €

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LIQUOR

Ron - Gin - Vodka	7,50 €
Baileys	7,50 €
Anise - Calisay - Pacharan	7,50 €
Tia Maria - Cointreau - Licor 43	7,50 €
Grand Marnier - Chartreuse	7,50 €
Aromas de Montserrat	7,50 €
Mint liquor	6,50 €
Ratafia	7,50 €
Shots - "Chupitos"	7,50 €
Schnapps - Orujo	7,50 €

COCKTAIL

Gin Hendrick's - Bombay Shapire	15,00 €
Gin Beefeater - Seagram's	13,50 €
Gin Bombay	13,50 €
Combined Aged Rum	13,50 €
Cocktail Whisky	13,50 €
Gin tonic - Ron - Cuba libre	13,00 €
Vodka tonic	13,00 €
Mojito	13,50 €
Aperol with Cava	13,50 €
Margarita	13,50 €
Caipirinha	13,50 €
Piña Colada	13,50 €

Daikiri	13,50 €
Sangria (per person)	10,50 €

COGNACS & WHISKYES

Fundador - Veterano	6,50 €
Torres 5 - Magno - Mascaró	7,00 €
Torres 10 - Carlos III	7,50 €
Carlos I	8,50 €
French Cognac	10,50 €
JB - Ballentine's - J Walker	7,50 €
Chivas Regal 12 years	12,50 €
Malta Glenfiddich	12,50 €