



Seaside

Gourmet

Cold tapas

MEDITERRANEAN SALAD-COD,	
SWEET ONIONS AND PEPPERS	  11,30€
TRADITIONALLY TOASTED EEL ROLLS	  12,50€
ANCHOVIES MARINATED IN VINEGAR	   9,40€
AUBERGINE, ONION AND TOMATO TART	  11,90€

Hot Tapas

DEEP FRIED POTATO WEDGES SERVED WITH SPICY SAUCE	   8,50€
DEEP FRIED POTATO WEDGES SERVED WITH MAJORCAN "SOBRASADA"	   9,80€
CROQUETTES	    11,90€
EEL STEW	   19,30€
DEEP FRIED FROG LEGS	 14,60€
"ESCALIVADA", WARM SALAD OF GOAT CHEESE, GRILLED RED PEPPERS AND AUBERGINE	  13,60€

Sea Food Tapas

STEAMED SEAFOOD PLATTER	    19,40€
STEAMED MUSSELS	  11,80€
MUSSELS IN THE STYLE OF THE TIPIC WITH GREEN SAUCE	  12,60€
MUSSELS WITH OUR VERMOUTH	  13,00€
MUSSELS WITH MARINARA SAUCE	   13,80€
GRILLED RAZOR CLAMS	  20,50€
DEEP FRIED BABY SQUIDS (100g)	 19,50€
DEEP FRIED CALAMARI FRIED SQUIDS ROMAN STYLE	   18,90€
DEEP FRIED CALAMARI IN THE ANDALUSIAN STYLE	    18,40€
CLAMS IN TOMATO SAUCE	    19,70€
GRILLED CLAMS	 19,20€
GALICIAN STYLE OCTOPUS	 24,90€
GRILLED OCTOPUS SERVED WITH GARLIC MAYO	   24,50€
OYSTERS.	(Delta 3.00 euros/piece)
	(Guillardeau 4.80 euros/piece)

Our tarts

VEGETABLE TARTAR WITH SEASONAL TOMATO	15,60€
TROPICAL SALMON TARTAR	18,80€
TUNA TARTAR WITH RATATOUILLE AND GOAT CHEESE	19,80€
STEAK TARTAR YOUR STYLE	23,90€
DYNAMIC TARTAR DUO (SALMON AND TUNA)	19,80€

Bread variations

FARMER'S BREAD WITH TOMATO AND OLIVE OIL	4,20€
CIABATTA BREAD WITH TOMATO AND OLIVE OIL	5,90€
GLUTEN FREE BREAD	2,90€

Assortment table

ASSORTMENT OF IBERIAN HAM	22,60€
CHEESE BOARD	20,90€
HAM AND CHEESE PLATTER	22,90€
IBERIAN HAM, 100% ACORN HAND CUT	27,80€

Salad Km0

GOAT CHEESE SALAD	12,90€
MIXED SALAD WITH FRUIT AND NUTS	12,20€
SEAFOOD SALAD	14,50€
SEASONED VEGETABLE SALAD	10,80€
MIXED SALAD WITH DUCK HAM, DUCK LIVER SHAVINGS AND HONEY VINAIGRETTE	19,80€
SALAD OF LETTUCE SPROUTS AND PRAWNS	19,80€
"UGLY" TOMATO SALAD WITH «BURRATA»	13,60€
TOMATO SALAD WITH TUNA BELLY AND SPRING ONION	14,80€

Rice

Only at noon

* (Minimum for 2 persons)

Price for person

SEAFOOD PAELLA	20,40€
GENTLEMAN'S PAELLA SERVED WITH PEELED AND SHELLLED SEAFOOD	20,20€
SQUID INK RISOTTO	19,80€
CATALAN PAELLA WITH VERMICELLI	17,80€
VEGETABLE RISOTTO	16,80€
"FIDEUÀ" - VERMICELLI PAELLA WITH DUCK CONFIT AND GARLIC CRUST	21,10€
RICE WITH COD AND 'COCOCHAS'	24,90€
FARMER'S RICE WITH SECRET IBERIAN AND SETES	24,80€
RICE WITH SCAMPI	22,50€

Egg dishes

SPANISH OMELETTE WITH ONIONS	12,30€
BRAVAS WITH HAM	10,70€
FRIED EGGS WITH BRAVAS AND FOIE	10,80€
FRIED EGGS WITH MALLORCAN PAPRIKA SAUSAGE	10,50€
FRIED EGGS WITH RED SAUSAGE	10,20€
SCRAMBLED EGGS WITH PRAWNS, ONIONS AND GARLIC	11,90€

Suggestions

Starters

SEAFOOD STEW	    	12,10€
ARTICHOKES BAKED WITH GRATED DUCK LIVER		13,80€
STEWED CUTTLEFISH WITH WHITE BEANS	    	18,40€
JCANNELLINI BEAN STEW WITH CLAMS	   	18,20€
GRILLED WILD ASPARAGUS WITH ROMESCO SAUCE	   	12,40€

COD SALAD SERVED WITH CHICORY AND OLIVES	  	12,90€
VEGETABLE TEMPURA WITH SAN MANEL CHEESE AND HONEY FROM EL PERELLO	  	15,60€
COQUINA CLAMS "LO TÍPIC" STYLE	 	13,50€
OUR ARTISAN ANCHOVIES	  	16,50€

Fish

GRILLED FISH DISH	 	
(Sole, shrimp, squid, cod, and monkfish) for 2 people		61,40€
FRIED FISH OF THE DAY		13,90€
COD FILLET AU GRATIN SERVED WITH RATATOUILLE	 	19,80€
GRILLED COD FILLET WITH GARLIC SAUCE	  	19,80€
GRILLED COD BRANDADE (FISH PIE)	  	15,40€
WHOLE GRILLED CUTTLEFISH FROM THE PUERTO DEL FANGAR	 	18,60€
GRILLED TUNA MEDALLION (250 g)		25,80€
GRILLED TUNA TATAKI WITH TERIYAKI SAUCE	   	19,80€

GRILLED TUNA TATAKI WITH DUCK LIVER (Sea and mountains)	   	20,60€
GRILLED SCALLOP MEAT WITH AND PRAWNS WITH CITRUS FOAM	  	21,90€
DOVER SOLE WITH ALMOND CREAM	  	23,30€
BABY SQUID WITH TOMATO JAM FROM MONTSERRAT RULL	 	19,40€
GRILLED PRAWN SKEWERS		24,60€
OVEN BAKED TURBOT WITH POTATOES	  	36,50€
GRILLED SQUID "DE POTERA"	  	20,40€
All meat dishes served with a vegetable accompaniment		

Meats

OXTAIL COOKED IN RED WINE "LLAGRIMES DE TARDOR"		22,90€
DUCK BREAST WITH FOREST FRUITS SAUCE		22,60€
RIB-EYE STEAK "ANGUS" WITH GREEN PEPPER SAUCE		29,30€
GRILLED RABBIT RIBS WITH GARLIC SAUCE	 	19,80€
GRILLED VEAL TATAKI	 	21,10€

BREADED CHICKEN BREAST WITH SWEET AND SOUR SAUCE	  	16,80€
FILLET OF VEAL WITH FOIE GRAS SAUCE		29,90€
VEAL CUTLET (1 kg minimum 2 people) Fifth rib of Angus beef, from Eva (dish recommended for two people)		53,40€ 59,80€/KG
PORC IBÉRIQUE DE "BELLOTA" (GLAND)		42,90€
RACK OF SUCKLING LAMB WITH PROVENÇAL HERBS AT LOW TEMPERATURE		28,70€

Cold Plates

COD CARPACCIO WITH OLIVE TAPENADE	  	16,60€
ANGUS BEEF CARPACCIO WITH TRUFFLE VINAIGRETTE	  	17,80€
CARPACCIO BLUEFIN TUNA WITH TRUFFLE VINAIGRETTE	    	16,80€

EEL CARPACCIO WITH TRUFFLE VINAIGRETTE	  	15,60€
SMOKED SALMON CARPACCIO	  	18,70€
PRAWN CARPACTIONWITH SEAFOOD VINAIGRETTE	  	19,10€

En cumplimiento del Reglamento (UE) N° 1169/2011 y R.D. 126/2015 sobre la información alimentaria facilitada al consumidor, les informamos que este establecimiento tiene disponible para su consulta la información relativa a la presencia de alérgenos en nuestros productos. Dirijase a nuestro personal si desea mas información al respecto

 Peix / Pescado / Fish / Poisson / Fisch	 Fruits secs / Frutos secos / Nuts / Fruits secs / Dörrobst	 Mel / Miel / Honey / Mon chéri / Schatz
 Gluten / Glúten	 Sèsam / Sésamo / Sesame / Sesam	 Sulfits / Sulfites / Sulfites / Sulfites
 Ou / Huevo / Eggs / Oeuf / Eier	 Crustacis / Crustáceos / Crustaceans / Crustacés / Krustentier	 Mostassa / Mostaza / Mustard / Moutarde / Senf
 All / Ajo / Garlic / Ail / Knoblauch	 Soja / Soy	 Làctis / Lacteos / Dairy products / Produits laitiers / Milchprodukte

Les Desserts / Desserts / Nachspeisen

«MUSIQUE» (FRUITS SECS) ET BOISSON TRADITIONNELLE MIXED NUTS SERVED WITH SWEET WINE "MUSIK" (TROCKENFRÜCHTE) UND TRADITIONELLES GETRÄNK	 	7,90€
CRÈME CATALANE CRÈME CATALANE CREMA CATALANA	 	7,50€
FONDANT AU CHOCOLAT CHOCOLATE PUDDING COULANT DE CHOCOLATE	  	8,40€
MOUSSE CHOCOLAT AVEC TROIS TYPES DE SEL DU DELTA SALTED CHOCOLATE MOUSSE SCHOKOLADENMOUSE MIT DREI VERSCHIEDENEN SALZSORTEN AUS DEM DELTA	  	8,90€
FRUITS ROUGES GRATINÉS AVEC GLACE VANILLE ET CRÈME CATALANE RED FRUIT GRATIN WITH VANILLA ICE CREAM AND CREMA CATALANA VANILLEEIS MIT WARMER WALDBEERENSOSSE UND CREMA CATALANA	 	8,90€
FLAN MAISON TRADITIONAL EGG FLAN "FLAN" HAUSGEMACHTER KARAMELLPUDDING	 	6,40€
«PYJAMA» - TRADITIONEL «LO TIPIC» FLAN SERVED WITH FRUIT AND CREAM "PIJAMA" - KARAMELLPUDDING "LO TIPIC"	 	12,30€
FROMAGE FRAIS AU MIEL D'EL PERELLÓ CREAM CHEESE WITH "PERELLO" HONEY QUARK MIT HONIG AUS EL PERELLÓ		8,80€
DÉSIR TROPICAL TROPICAL DESIRE TROPISCHER TRAUM		7,60€
GÂTEAU AU FROMAGE MAISSON HOME-MADE CHEESECAKE HAUSGEMACHTER KAESEKUCHEN		8,60€
SALADE DE FRUITS (SANS ÉTIQUETAGE ALLERGÈNE) FRUIT SALAD OBSTSALAT (OHNE ALLERGENKENNZEICHNUNG)		11,40€
GLACE MAISON SELECTION OF ICE CREAM HAUSGEMACHTES EIS		6,90€
VANILLE / VANILLA / VANILLE 		
CHOCOLAT / CHOCOLATE / SCHOKOLADE  		
NOUGAT / NUGAT  		
SORBET MAISON / HOMEMADE SORBET / HAUSGEMACHTES SORBET		
SORBET AU CITRON - MANGUE - FRAMBOISE (sans étiquetage allergène) / LEMON - MANGO - RASPBERRY SORBET / ZITRONENSORBET - HIMBEERSORBET - MANGO SORBET- (OHNE ALLERGENKENNZEICHNUNG)		
		6,40€
SORBET AU CITRON AVEC «MAR DE CAVA» / LEMON CAVA SORBET / ZITRONEN-CAVA-SORBET (OHNE ALLERGENKENNZEICHNUNG)		
		8,70€
NOTRE CAPPUCCINO (LO TÍPIC) / CAPPUCCINO "LO TÍPIC"		
		8,20€