

## Seasonal suggestions - Saison suggérée

<b>GAZPACHO</b>	10,50€
<i>A cold tomato based vegetable soup. It is typical from south Spain. Served with "croutons" and chopped fresh tomatoes, cucumbers, onions and peppers Gaspacho, classique soupe froide Espagnole à base de légumes crus</i>	
<b>SMOKED SARDINE SALAD</b>	12,50€
<i>Smoked sardine filets from Santoña (North of Spain) on a bed of sliced organic tomatoes served with a mustard vinaigrette Salade de sardines fumé et tomate fraîche écologique</i>	
<b>½ BUÑUELOS DE BACALAO</b>	6,90€
<i>Homemade codfish fritters Beignets de morue</i>	
<b>FRITURA</b>	10,50€
<i>An assortment of different kind of small fish caught locally and deep fried Friture de petits poissons</i>	
<b>CALAMARES A LA SEVILLANA</b>	13,75€
<i>Small squids fried with flour. Served with baby sweet green peppers, garlic And blank ink squid sauce on the side Friture de calamar</i>	
<b>RED PRAWN PAELLA</b>	22,50€
<i>This rice dish is cooked in a casserole with locally caught red prawns, mussels, cuttlefish in a saffron infused stock. Riz avec crevettes fraise</i>	

## STARTERS - APETIZERS / ENTRÉES

<b>FRESH GREEN LEAF SALAD</b>	10,50€
<i>A variety of tender green leaves with tomatoes, onions, cucumber and carrots. Served with a dry sherry vinaigrette dressing Salade verte du jardin, avec une vinaigrette de vinaigre de Xérès</i>	
<b>CHEESE SALAD</b>	12,50€
<i>A salad with goat cheese, orange and pine nuts, served with a citric vinaigrette Salade de fromage de chèvre e orange</i>	
<b>TUNNA SALAD</b>	13,50€
<i>The most succulent part of the Mediterranean Red Tuna cooked in white wine, vinegar and spices, served on a bed of sliced potatoes, tomatoes and lettuce leaves with a mustard vinaigrette dressing. Salade de tune fraise avec tomate et pomme de terre</i>	
<b>JAMON IBÉRICO BELLOTA DE GUIJUELO</b>	21,50€
<i>The very best Iberian cured ham made from animals fed only on acorns and produced in the famous region of Guijuelo. Hand sliced in order not to lose any of its qualities and texture, it is perfect to share! Jambon de cochon noir (Guijuelo)</i>	
<b>CREAM OF ASPARAGUS SOUP</b>	11,45€
<i>Fresh asparagus with a touch of nutmeg served with sliced almonds Crème d'asperges fraîches avec noix de muscad et des amandés</i>	
<b>FISHERMAN'S SOUP</b>	15,50€
<i>A traditional soup cooked with a selection of fresh seafood and shellfish and rice, with a hint of Mediterranean aromatic herbs Soupe de poisson aux fruits de mer</i>	

## **PAELLAS**

We use the very best quality rice from "Delta del Ebro" to cook our Paellas  
All the "Paellas" are for a minimum of 2 people and the price is per person  
*Touts les riz au moins 2 persone, le prix c'est per persone*

<b>PAELLA MARINERA</b> The most traditional seafood paella <i>Paella a la marinier</i>	18,95€
<b>PAELLA PARELLADA</b> This paella is a variation from the traditional cooked with shelled prawns and artichokes <i>Paella avec seche, crevette decortique et artichokes</i>	18,95€
<b>BLACK PAELLA</b> Another traditional paella made with squid ink and served with garlic sauce <i>Paella noire avec langoustine et seche</i>	17,90€
<b>LOBSTER PAELLA</b> Lobster cut into pieces and cooked with rice in a casserole with a large quantity of seafood stock giving it a much creamer consistency than a traditional paella <i>Marmite de riz avec homard</i>	24,65€
<b>FIDEUA</b> A traditional Catalan dish, very similar to paella, but the rice is replaced with small noodles. The noodles are cooked in a prawn stock and are served with a garlic sauce on the side <i>Paella de vermmiselle avec langoustine</i>	17,50€

## **SEAFOOD AND SHELLFISH/ FRUITS DE MER**

<b>"MARINERA" MUSSELS</b> Mussels cooked in a fresh tomato based sauce with almonds, garlic, white wine and basil <i>Mulés a la marinire</i>	13,75€
<b>STEAMED MUSSELS</b> Mussels steamed with garlic and parsley <i>Mulés au vapoire avec ail</i>	11,70€
<b>GRILLED CLAMS</b> The best quality Galician clams grilled and served with a garlic and parsley oil <i>Palurdés de Galicia grillé avec huile d'olive et l'ail</i>	25,50€
<b>DUBLIN BAY PRAWN</b> Dublin Bay prawn divided into two parts and covered with a light garlic sauce and grilled in the oven <i>Langoustine grillé avec "allioli"</i>	24,55€
<b>GRILLED ATLANTIC PRAWNS</b> with garlic oil <i>Crevette grillé del Atlantic</i>	16,50€
<b>RED PRAWNS</b> These locally caught prawns are considered to be one of the best from around the world because of the Mediterranean environment, weather and their diet. They are only grilled and seasoned with some salt. Please feel free to use your fingers to peel and eat these prawns and don't forget to suck the head!!! <i>Crevette rouge grillé de la Méditerranée</i>	24,50€
<b>SEAFOOD PLATTER</b> minimum 2 people, price per person <i>Assortiment de fruit de mer grillé p.p.</i>	38,70€

## **FISH / POISSONS**

<b>GRILLED "CALAMARES"</b> Small squid caught locally, grilled and served with sweet green peppers and a garlic and parsley oil <i>Petits calamars grillés avec poivrons verts et huile d'olive</i>	15,75€
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<b>"CALAMARES A LA ROMANA"</b>	<b>17,80€</b>
<i>A large squid cut into rings and dipped batter sauce of egg, flour and beer and deep fried</i>	
<i>Beignets de calamar (d'encornets)</i>	
 <b>SOLE WITH CHEESE</b>	 <b>23,90€</b>
<i>A fresh sole caught locally, filleted and covered with a "béchamel" sauce layers of emmental cheese and served with boiled potatoes, confit onion and mushrooms</i>	
<i>Filés de solé gratinée au fromage Emmental sur de l'ognion doux</i>	
 <b>GRILLED SOLE WITH STEAMED VEGETABLE SOLE</b>	 <b>21,00€</b>
<i>Solé grillé avec garnison</i>	
 <b>SOLE IN ORANGE SAUCE</b>	 <b>22,90€</b>
<i>A fresh sole caught locally, fried and covered with a sweet orange sauce made from fantastic oranges from Valencia, cream, butter and orange liquor</i>	
<i>Solé aux orange</i>	
 <b>GRILLED TURBOT ( a minimum of two servings recommended )</b>	 <b>22,50€ p.p.</b>
<i>This large flat fish conceals firm, succulent white flesh with a wonderful flavour. It is served with boiled green beans, potatoes and extra virgin olive oil.</i>	

### **SEA BREAM**

*Sea bream is one of the best fish to eat from the Méditerranéan sea. Their diet of shellfish means the meat is white and has a wonderful light flavour*

*Dorade de la Méditerranée*

*It can be cooked 3 ways:*

- **GRILLED** **19,50€**  
*Grilled and served with boiled green beans and potatoes*  
*Grillée*
- **ON SALT** **19,50€**  
*A whole sea bream covered with salt and cooked in the oven. This way all the flavours and texture are preserved. Served with some sliced boiled potatoes and covered with a garlic sauce and grilled in the oven*  
*Croûte de sel*
- **IN THE OVEN** **20,50€**  
*A whole sea bream cooked with white wine in the oven on a bed of potatoes, onion, tomatoes and garlic*  
*Au four*

## **MEAT / ROTIS ET VIANDES**

<b>FILLET OF BEEF GRILLED</b>	<b>23,50€</b>
<i>Fillet of beef grilled and served with homemade French fries and sweet green peppers</i>	
<i>Filét grillée garni avec frites et poivrons vert</i>	
 <b>FILLET OF BEEF MALVASIA DE SITGES WINE</b>	 <b>25,50 €</b>
<i>Fillet of beef cooked in Malvasia de Sitges" wine, "Malvasia de Sitges" is a grape unique to Sitges.</i>	
<i>Served with mushrooms and boiled potatoes</i>	
<i>Filét de veau au vin de "Malvasia de Sitges" et aux champignons frais</i>	

<b>DESSERTS</b>	<b>7,85€</b>
<i>Please ask for our daily selection of home-made desserts and pastries</i>	
<i>So remember to leave a little space for them.....</i>	

*La plupart de nos desserts sont faits à la maison et artisanalement*  
*Gardez un petit creux pour eux...*

<b>Bread service / Service de pain</b>	<b>1,75 €</b>
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*All prices are per person - All taxes are included (10%)*  
*Touts les prix sont par personne - Les taxes sont comprises (10%)*