



Tapas to share

Marinated "Ondarroa" anchovies	7,95
"Paco Meralgo" salad	8,70
Tuna salad with tomato and onion	10,30
"Burratina" with tomato and pesto	13,50
Hand cut bellota cured ham	18,25
Cured iberian pork loin	15,65
Cod fritters (unit)	2,55
Chicken and ham croquettes (unit)	2,85
Cuttlefish "Obama" croquettes (unit)	2,85
"Bomba Paco Meralgo", big spicy meat ball (unit)	4,10
Courgette flowers with Mozzarella cheese (unit)	5,95
Deep fried young local onions with "Romesco"	5,00
"Patatas bravas" potatoes in hot sauce	5,95
Seasonal vegetables assortment with Romesco sauce	8,70
"Escalivada" Chargrilled red pepper and aubergine with smoked herring	9,30
Veal "carpaccio" with duck foie gras and mustard vinaigrette	11,25
Cod salad with tomato and Kalamata olives	16,35
"Pavias" strips of salt cod in batter	10,95
Fresh anchovies in batter	8,60
Deep fried baby squid	17,50
"Camaron" omelette (small prawns)	3,50
Cuttlefish meatball Angel Belmonte's style	5,70
Espardenyes Andalusia or grilled	29,00
Grilled razor clams	15,75
Baked baby scallops (when sea permits)	14,65
Guillemet Oyster N°3 (unit)	5,45
Galician giant oyster (unit)	9,60
Live "Carril" big clams (unit)	10,40
Sea snails	13,20
Grilled cockles	15,50
Grilled or baked scallop (unit)	15,75
Fresh tuna tataki with apple vinaigrette and teriyaki	17,10
Fresh salmon tartar with soya sauce	12,65
Tender marinated iberian pork in soy sauce	10,30
Fresh red prawns fried in garlic	28,70
Grilled red prawns from Palamós (100gr.)	31,00
Grilled small local lobsters (100gr.)	26,00

Our suggestions PACO MERALGO



Fresh Russian salad	6,95
"Txangurro" Crab brioche with pickled onion and Kimchi mayonnaise	14,20
Grilled octopus with spinach and cured pork veil	15,55
Sautéed baby squid with "Santa Pau" beans	17,50
Toro carpaccio (tuna) with Edamame and mustard	17,50
Codfish omelette	13,15
Open fresh prawn's omelette	19,35
Red tuna tartar	17,10
Wild Sea Bream "Ceviche"	22,05

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ALSO DAILY WILD FISH
ACCORDING TO THE MARKET
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For meat lovers

Deboned Oxtail with Parmentier	11,50
Veal fricandeau with mushrooms	11,25
Grilled or breaded kid goat cutlets	12,65
Steak tartar dish	15,75
Free-range roasted chicken cannelloni	16,60
Chunks of garlic beef fillet	17,10
Chunks of black pepper beef fillet	17,10
Wolowina rib eye steak (280gr.)	30,40

"Montaditos" (on bread)

"Carpier" smoked salmon	6,75
"Piripi"	4,60
Maldonado "sobrasada" Sandwich	6,30
Iberian pork sandwich	8,35
"Pepito" fried veal sandwich	10,40
"Italoibérico" bellota ham and cheese sandwich	4,60
Melted Brie	4,50
Steak Tartar	4,60
Foie with nuts's bread	8,15

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AVAILABLE PAELLA ONLY AT LUNCH
TIME WHEN OUR CHEF DECIDES
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PA ACABAR



Maracuyá Mousse	4,95
Assorted pastries (unit)	2,25
Frozen chocolate truffles (unit)	1,70
Tap de Cadaqués (Sponge cork with rum and coffee cream)	3,50
"Torrija de Sta. Teresa" Catalan French toast	5,20
Our own "Tocinillo de cielo" candy egg	5,20
Pastry filled with cream (unit)	2,65
"Montadito de Madagascar"	2,25
Catalan custard	4,95
"Recuit de drap de Fonteta"	6,30
Dry Manchego cheese	4,60
Lemon sorbet	4,60
Vanilla ice cream	4,95
Our own Tiramisu	5,20

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**ALL COFFEE
IS PREPARED WITH "ILLY CAFE"**
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P.X. Ximénez- Espinola 75cl.

 72,80

Pedro Ximenez

 9,35

VAT included