

TAPAS

Gillardeu oyster natural	5 €
Anchovies from Port de la Selva with Catalan Bread	13 €
Assorted Home-made Croquettes (4u)	10 €
Small Squids Andalusian Style	19 €
Octopus from the bay Galician Style	23 €
Baby octopuses with Onion	18 €
Smoked Salmon Cubes with crispy Pistachios & Corn	21 €
Iberian Ham 5j D.O Jabugo (hand cut)	23 €
Scallop Ravioli with bacon and romesco	16 €

COLD STARTERS

Monterrey Special Salad with Green Apple, cheese and Quince	14 €
Bacon and Goat Cheese Warm Salad with Honey Vinaigrette	15 €
Avocado Salad with Prawns and Heart of Palm	15 €
Tomato salad with fresh Burrata and Pesto	16 €
Foie Mi-Cuit with caramelized Onion and Jam	20 €
Cap de Creus Prawn Carpaccio	24 €

WARM STARTERS

Tuna Tataki with soy	20 €
Mussels Fisherman's Style	16 €
Clams Fisherman's Style	22 €
Assorted Fried Small Fish From the Port (according to market of the day)	19 €
Batter-Fried Squid From The Port	19 €
Cap de Creus Rockfish Soup	16 €

FISH FROM THE FISH MARKET

~ Grilled Turbot	28 €
~ Grilled Sole with Seasonal Garnish	27 €
~ Baked Monkfish	26 €
Monkfish garlic mousseline	26 €
~ Cod with honey and ratatouille	24 €
~ Grilled squid from the Port	22 €
~ Small Cuttlefish with Sauteed broad beans	21 €
~ Grilled Sardines and Prawns with Garlic and Parsley	24 €
~ Lobster or Spiny Lobster (grilled or au gratin)	SM
~ Sea bass in Salt	30 €
~ Spider crab au gratin	22 €
~ Grilled fish from the market 	SM

RICE MINIMUM 2 PEOPLE

Special Paella Fisherman's Style with:

Rockfish	25 €
Spiny Lobster	37 €
Lobster	37 €

Rice casserole with:

Spider Crab	28 €
Spiny Lobster	37 €
Lobster	37 €

Fideuada (Paella made with noodles)

with Cuttlefish, clams and Prawns (Allioli) 24 €

Black Rice (cooked in squid ink)

with cuttlefish, clams and prawns (Allioli) 25 €

HOUSE'S SPECIALITIES FOR SHARING

Grand Mariscada Costa Brava with Lobster or Spiny Lobster (Sea Food Platter with Lobster)

Dublin Bay Prawns,
Prawns, Razor clams,
Mussels, Clams,
Sea Snails, Scallops
and Lobster

95 €

Parrillada Griddled Fish from Port de la Selva with Romesco sauce

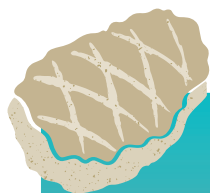
Monkfish, hake,
Squid, Turbot,
Prawns,
Dublin Bay Prawns,
Clams and Mussels

90 €

Suquet Catalan Fish Casserole

Monkfish, Hake
Squid, Turbot,
Prawn,
Dublin Bay Prawn,
Clams and Potatoes

90 €



CHARCOAL-GRILLED MEAT

Charcoal-grilled veal entrecote from Girona

27 €

Charcoal-grilled veal tenderloin from Girona with seasonal garnish

29 €

Sauce:

Green Pepper | Roquefort | Mushrooms 2,50€
Mayonnaise | Allioli 2€

CHARCOAL
GRILLED

HOMEMADE PIZZA

PROSCIUTTO.

Tomato, mozzarella and ham

14 €

ZUQUINI.

Tomato, mozzarella, roasted peppers,
zucchini, goat cheese, caramelized onion

15 €

REINA.

Tomato, mozzarella, ham, mushrooms, egg

15 €

4 FORMATGES.

Tomato, mozzarella,
roquefort, parma, gorgonzola

15 €

CHILDREN'S MENU

Macaroni alla Bolognese
+ Chicken in batter

o

Hamburger with French fries

o

Italian Lasagne

+ Desserts (Ice-cream children's)

+ Drink (Soft drink or Water)

16 €

FRESH PASTA

Seafood Cannelloni with truffle

17 €

Fresh spaghetti: *Bolognese, Napolitana*

14 €

Black Tagliatelle with Prawns
and Piquillo Peppers

18 €

Spaghetti Fisherman's Style
with clams and Prawns

18 €

BREADS

Bread

2 €

Bread with tomato

3 €

PRICE PAR PERSON IVA-TAX included.