

## DINNER SERVICE MENU

### STARTERS

- 3.7 u. Guisardeau Oyster no. 2
- 1.5 u. "Delta D'Ebre" Razor Clams
- 8\* Potato Salad with Tuna and Sweet Pepper Emulsion
- 7.5\* Spice Fries "Bravas Goya"
- 17\* Battered squid "Montemar"
- 3 Cod Fritter with black 'All i Oli'
- 17 Grilled Rock Octopus with creamy smash potato
- 12\* Chopped Cuttlefish with minced Garlic and Parsley
- 14\* Gambosí de Santa Pola (small white prawn in batter)
- 4 Pularda chicken "liquid" croquette
- 6 Low-temperature egg with Mushrooms Parmentier and Iberian bacon
- 3.2 Barrel Sardine with Tomato "de penjar", open panini
- 18 Vinaroz King Prawn with garlic and a fried egg
- 9 Muscles del Terreno (Local Mussels)
- 10 Fried Anchovies with Romesco sauce

\* we also offer half rations

### GRILLED MEATS

- 60/Kg. Matured Beef Entrecôte 1 person  
with Piquillo peppers and French fries.
- 17 Half Boneless Rabbit Grilled, with "all i oli"

### OTHER MEATS

- 18.5 Crunchy OxTail, Creamy 'Nap i coll'  
(Cabbage and raddish) with Sloe Sauce

### GRILLED FISH

- s/m Monk Fish with Garlic
- 19 Sea Bass with Garlic

### DESSERTS

- 8 Apple Strudel
- 7 Cheese Flan

### GASTRONOMIC PROPOSAL

*simple and in continuous evaluation  
"to pamper the senses"*