

# HOLA PLAYA

## To share

- Anchovies from l’Escala 9.90 1-5
- Our russian salad 7.50 1-3-4-5-8
- “Patatas bravas” 6.90 3-8-11
- Ham croquettes. 6ut. 8.20 2-3-4
- Beef croquettes. 6ut. 8.90 2-3-4
- Chicken fingers with kimchi mayonnaise 9.90 3-4-8
- Fried squid 9.70 3-6
- Marinated and fried anchovies 11.20 1-3-5
- Cod fritters with olive tapenade mayonnaise 11.90 1-3-4-8
- Grilled sardines with garlic and parsley dressing 12.50 1-5
- Andalusian-style calamari with soy and lime mayonnaise 13.70 3-4-6-8
- Grilled squid with its own sofrito 14.90 1-3-6-7
- Steamed mussels 11.50 5-6
- Mussels marinara 12.50 5-6
- Fried eggs with ham 13.90 3-4
- Fried eggs with eel and garlic 13.90 1-3-4
- Catalan cold cuts platter served with breadsticks 15.50 3
- Catalan cheese platter, quince and dried fruits 16.90 2-3-12
- Bread with tomato 3.50 3

## Something fresh

- Gazpacho with croutons 8.20 3-5
- Traditional chickpea hummus with papadum and vegetable crudités 9.20 3-11
- Artichoke burger with romesco sauce, pepper and potatoes 12.70 3-5-12
- Seasonal tomato salad with tuna belly and spring onion 12.90 1-3-5-8
- Burrata with red pesto, arugula and Kalamata olives 13.20 2-3-5-8-12
- Fresh leaf salad with smoked salmon with tartar sauce and honey mustard vinagrette 14.00 1-2-3-4-5-8-9
- Duck ham salad with caramelized onion, cherry tomatoes, goat cheese ice cream and nut vinaigrette 14.50 2-3-4-5-8-11-12
- Salmon tartare with avocado cream, trout roe and its own dressing 17.50 1-3-5-8-11
- Steak tartare with mustard dressing and cured egg yolk, served with toast 18.50 1-3-4-5-8-9

## Rice dishes (minimum 2 people, price per person)

- Squid, monkfish and artichoke fideuà 18.50 1-3-6-7
- Mushroom and Iberian secret rice 20.90 10
- Seafood rice (mussels, clams, scampi and shrimp) 21.50 1-6-7
- Black rice with squid and cuttlefish 21.90 1-6-7
- Monkfish and prawn rice 21.90 1-6-7
- “Senyoret” rice (shrimp, squid and fish) 22.90 1-6-7
- Brothy lobster rice 29.00 1-6-7

## Fish

- Grilled salmon with tartar sauce and sautéed vegetables 17.40 1-2-4-5
- Cod with samfaina (vegetable stew) 17.80 1
- Grilled octopus with “papas arrugadas and mojo” 19.90 5-6
- Grilled bass with its own garlic and parsley sofrito and side dish. For 2 people. 38.00 1-3-5-8

## Meat

- Boneless chicken thigh with its side dish 14.90 3
- Country-style sausage with aioli, potatoes and peppers 14.50 3-4
- Rostisserie chicken with its side dish 15.00 3
- Old cow rib-eye burger (served on a plate) with roasted peppers, Padrón peppers and fried potatoes 15.50 3-5
- Beef tenderloin with potatoes and pepper 25.90 3-5
- Beef sirloin with its side dish. 300gr 32.00 3-5

## For kids

- Macaroni with tomato 3
- Country-style sausage or chicken fingers with fries 3-4
- Ice cream ball 2-4, water or soft drink 15.50

## Desserts

- Homemade cheesecake with red fruit jam 6.50 2-3-4
- Chocolate, oil and salt tart 6.90 2-3-4
- Chocolate truffles 5.20 2
- Osmotized melon with ice cream 5.80 2-4
- Traditional crème brûlée 5.40 2-4
- Chocolate volcano with crispy bread and salt 6.90 2-3-4
- Ice creams (check our flavours) 5.60 2-4