

BABOR

LEFT SIDE OF A VESSEL WHEN FACING THE BOW

TO SHARE

HAM CROQUETTES

FRIED SQUID

STEAMED MUSSELS

SEASONAL TOMATO SALAD WITH TUNA BELLY AND SPRING ONION

SECONDS TO CHOOSE

RILLED SQUID WITH GARLIC DRESSING AND SIDE DISH

BONELESS CHICKEN THIGH WITH ITS SIDE DISH

OLD COW RIBEYE BURGER SERVED ON A PLATE WITH GARNISH

“SENYORET” RICE (SHRIMP, SQUID AND FISH)

BLACK RICE WITH SQUID AND CUTTLEFISH

DESSERTS

HOME MADE

WINERY

WHITE: XINO-XANO D.O. PENEDÉS. MOSCATELL, XAREL·LO

RED: AZPILICUETA CRIANZA D.O. RIOJA. TEMPRANILLO, GRACIANO Y MAZUELO

CAVA: ORIOL ROSSELL BRUT NATURE RESERVA D.O. CAVA. XAREL·LO.

35€

PRICE PER PERSON. VAT INCLUDED
2 GLASSES OF BEER, SOFT DRINK OR WATER
1 BOTTLE OF WINE FOR EVERY 2 PEOPLE

ESTRIBOR

RIGHT SIDE OF A VESSEL WHEN FACING THE BOW

TO SHARE

BEEF CROQUETTES

ANDALUSIAN-STYLE CALAMARI (LIGHTLY FRIED SQUID)

ANDALUSIAN-STYLE MARINATED ANCHOVIES (DEEP-FRIED)

SALMON TARTARE WITH AVOCADO CREAM AND TROUT ROE

BURRATINA SALAD WITH RED PESTO AND ARUGULA

SECONDS TO CHOOSE

GRILLED OCTOPUS WITH WRINKLED POTATOES AND CANARIAN MOJOS

BONELESS CHICKEN THIGH WITH GARNISH

GRILLED BEEF SIRLOIN WITH GARNISH

RICE WITH MONKFISH AND PRAWNS

RICE WITH WILD MUSHROOMS AND IBERIAN PORK

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HOME MADE

WINERY

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RED: AZPILICUETA CRIANZA D.O. RIOJA. TEMPRANILLO, GRACIANO Y MAZUELO

CAVA: ORIOL ROSSELL BRUT NATURE RESERVA D.O. CAVA. XAREL·LO.

40€

PRICE PER PERSON. VAT INCLUDED
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1 BOTTLE OF WINE FOR EVERY 2 PEOPLE