



EL PÒSIT



● GLUTEN FREE ● GLUTEN FREE OPTION ● GLUTEN FREE AVAILABLE ● VEGAN

Ask your waiter

STARTERS

● Green salad with tuna belly	9,80
● Salad with salmon and apple	12,70
● Salad with melon and prawns	12,80
● Cod salad with orange and romesco	12,90
● Goat cheese salad	12,90
● Salad with fresh cheese with tomato confit	12,70
● Pacific oyster	3,80
● Anchovies	12,90
● Roasted vegetables toast	13,40
● Gazpacho	8,00
● Fish soup	12,40
● Mantis shrimp cream	13,20

RICES

● Creamy rice with blue crab from the Delta de l'Ebre	19,70
● Rice with baby cuttlefish in its own ink	19,60
● Seafood paella	18,80
● Rice with lobster	25,00
● Señorito's rice	19,80
● Surf and turf rice with organic Iberian ham veil	19,80
● Rice with duck and mushrooms	19,60
● Rice with vegetables	16,80

NOODLES

Rossos noodles	16,50
Noodles in ink	18,70

COMBINATION PLATES

● Fried combination plate	23,50
● Special Pòsit combination plate	29,80
● Seafood combination plate	39,80
● Complete seafood combination plate	69,80
● Grilled vegetables	15,40

CHILD'S

● Fish menu	11,90
● Meat menu	11,90
● Macaroni Bolognese	9,00
● Homemade chicken nuggets	9,50
● Homemade fish fingers	9,80

PORTIONS

● Bread	0,80
● Gluten-free bread	2,00
● Bread with garlic	3,40
● Bread with tomato	3,40
● Steamed mussels	10,50
● Mussels in seaman's style	11,80
● Mussels with vinaigrette	11,60
● Fried battered calamari	12,60
● Fried anchovies	11,80
● Fried baby squids	12,80
● Andalusian style fried squids	12,90
● White prawn in tempura from Tarragona	12,90
● Patatas Bravas	6,50
● Cod fritters	12,00
● Chicken croquettes	10,00
● Iberian ham croquettes	11,90
● Prawn croquettes	11,80
● Mushroom croquettes	11,00
● Lobster, 1/2 ration	13,00
● Lobster	24,00
● Grilled baby squids with asparagus	14,90
● Grilled Mediterranean cuttlefish	13,00
● Grilled sardines	9,80
● White prawns from Tarragona	15,80
● Red prawns	24,00
● Norway lobsters sautéed with onion confit	18,50
● Razor clams	14,70
● Candied artichoke flowers	14,50
● Grilled monkfish and pumpkin purée	22,70
● Grilled sole with vegetables	23,50
● Small octopus from Cambrils	18,00
● Cod in fisherman's suquet	19,80
● Hake baked with almonds and potato	19,70
● Clams in seaman's style	17,50
● Sea snails	16,00
● Galician style octopus	17,90
● Monkfish with romesco sauce	26,50
● Fish and seafood zarzuela	29,00
● Hake in marinara sauce	23,20
● Grilled Iberian pork fillet	17,80
● Mellow veal confit with glazed onions	19,80
● Cannelloni by our chef Mercè	13,00

DESSERTS HOMEMADE

● Brownie	5,80
● Pineapple carpaccio with catalan cream	6,50
● Catalan cream	5,80
Cheesecake with walnuts and honey	6,50
Cheesecake with strawberries	6,50
● 70% Dark chocolate fuet	6,30
● White chocolate fuet	6,30
Panna cotta Baileys	6,60
● Cottage cheese <small>crunchy honey and caramelized walnuts</small>	6,50
Tiramisu cake	6,50
Caramelized French toast	6,80
● Lemon sorbet	5,50
● Irish coffee	6,90

NATURAL FRUIT

● Strawberries with homemade cream	6,50
● Seasonal fruit ceviche	6,60

ICE CREAMS

● Children's ice cream	4,90
● Vanilla ice cream	4,80
● Fruit ice pop, coconut and strawberry flavor	2,90
● Fruit ice pop, lemon lime flavor	2,90
● Chocolate ice cream, lactose-free	4,80
● Chocolate ice cream, sugar-free	4,80



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WHITE WINE

● Aproppòsit del Pòsit D.O. Terra Alta	16,50
● Cosechero Albariño	16,00
● 73 D.O. Penedès	16,00
● Rebels de Batea D.O. Terra Alta	17,30
● Aura D.O. Rueda	14,00
● Petites estones D.O. Terra Alta	17,00
● Nivarius Semi-sweet D.O. Rioja	15,00
● Mireia D.O. Penedès	16,80
● El Terrat D.O. Tarragona	16,00
● Creu de Lavit D.O. Penedès	15,00
● Jean Leon 3055 D.O. Penedès	19,50
● Grimau Chardonnay D.O. Penedès	17,50
● Vionta D.O. Rías Baixas	15,90

RED WINE

● Aproppòsit Priorat D.O.Q. Priorat	19,00
● El Senat del Montsant D.O. Montsant	21,00
● Lan D-12 D.O. Rioja. Tempranillo	18,00
● Marqués de Burgos D.O. Ribera del Duero	19,00

ROSÉ WINE

● Flors i Violes D.O. Tarragona	16,00
● Mustillant D.O. Penedès	16,00

CAVA - CORPINNAT - SPARKLING

● Aproppòsit Brut Nature Grand Reserve	19,00
● Aproppòsit Gran D.O. Cava.	17,00
● Gramona Imperial Corpinnat	26,00
● Alsina & Sardà D.O. Cava	16,00
● Freixenet Blanc de Blancs D.O. Cava	13,00
● Freixenet Cordón Negro mini D.O. Cava	5,90

BEERS

	cup	bottle	pitcher 1/2
Estrella Damm Lager	2,80		3,95
● Daura Lager		3,00	
Inedit Malt & wheat with spices		3,30	
Voll Damm Märzen, double malt		3,00	
AK Damm Alsatian, soft		3,40	
● Free Damm Lager NON-ALCOHOLIC		3,00	
Estrella Damm, pitcher 1/2 Lager			3,95

SANGRIA

● Wine sangria	13,00
● Cava Sangria	17,00

COFFEE ORGANIC

● Kahova Mediterranean personality, dense and aromatic.	-
● Decaffeinated Aromatic, with body.	-

INFUSIONS ORGANIC

● Darjeeling Black tea	-
● Shooting Star Green tea, cornflower and calendula	-
● Pu Erh Fresh Red tea, natural vanilla aroma and strawberry	-
● Green tea, ginger and lemon Black pepper & licorice	-
● Black Chai tea Ginger, cinnamon, clove and black pepper	-
● Royal Fruits Elderberries, chokeberries, wild rose and hibiscus	-
● Chamomile Chamomile, ecological flower	-
● Verbena and mint Menthe et verveine citronnelle	-
● Rooibos with orange Rooibos, orange et citronnelle	-
● Vitality Arôme naturel de miel, rooibos, camomille et anis	-