



SALADS

- Green salad with seeds **10,9**
- Salad with salmon and apple **13,8**
- Salad with melon and prawns **13,9**
- Cod salad with orange and romesco **12,8**
- Goat cheese and bacon salad **13,6**

STARTERS

- Candied artichokes with Iberian shavings **15,5**
- Balfegó tuna tartare with avocado **17,8**
- Oyster from the Delta de l'Ebre **3,9**
- Anchovies **12,9**
- Iberian acorn-fed ham **18,8**
- Roasted vegetables toast **13,8**
- Fish soup **14,5**
- Mantis shrimp cream **14,8**

FRIED

- Fried battered calamari **12,9**
- Fried anchovies **12,4**
- Fried baby squids **13,2**
- Andalusian-style Mediterranean squid **16,8**
- Patatas Bravas **6,9**
- Cod fritters **13,0**
- Roasted chicken croquettes **10,8**
- Iberian ham croquettes **12,5**

GRILLED

- Grilled baby squids with asparagus **14,9**
- Grilled Mediterranean cuttlefish **13,0**
- Grilled sardines **9,8**
- Grilled mediterranean triple-grooved shrimps **15,8**
- Red prawns **24,0**
- Razor shells **14,8**

BOILED

- White octopus from Cambrils **18,9**
- Clams in seaman's style **19,8**
- Sea snails **16,5**
- Galician style octopus **18,8**

MUSSELS

- Steamed mussels **11,8**
- Mussels in seaman's style **12,6**
- Mussels with vinaigrette **12,5**

RICES

- Seafood paella **19,5**
- Creamy rice with blue crab from the Delta de l'Ebre **19,9**
- Rice with baby cuttlefish and its ink **19,8**
- Rice with lobster **26,0**
- Señorito's rice **19,9**
- Surf and turf rice with organic Iberian ham veil **20,5**
- Rice with duck and mushrooms **20,8**
- ■ Vegetable rice with candied leek and young garlic **19,8**

NOODLES

- Rossos noodles **17,7**
- Noodles in ink **19,3**

COMBINATION PLATES

- Fried **25,0**
- Special Pòsit **32,0**
- Seafood **42,0**
- Complete seafood **73,0**
- ■ Grilled vegetables **16,7**

STEWES

- Monkfish with romesco sauce **29,0**
- Fish and seafood zarzuela **29,8**
- Hake in marinara sauce **25,0**

FISH

- Grilled monkfish and pumpkin purée **25,0**
- Grilled sole with vegetables **26,0**
- Cod in fisherman's suquet **22,5**
- Hake baked with almonds and potato **22,0**

MEAT

- Matured beef tenderloin **25,8**
- Roasted Duroc pork ribs **17,9**
- Maxicannelloni by our chef Mercè **13,6**

CHILD'S

- Macaroni Bolognese **9,5**
- Homemade free-range chicken nuggets **10,5**
- Homemade fish fingers **10,7**
- Organic veal burger **9,8**

BREAD

■ Bread	0,95
■ Gluten-free bread	2,1
■ Bread with garlic and olive oil	3,6
■ Bread with tomato and olive oil	3,6

SAUCES

Romesco	0,95
■ Aioli	0,75

DESSERTS

■ Brownie	6,3
■ Homemade organic cheesecake with strawberry jam	6,9
Tiramisu cake	6,6
■ 70% Dark chocolate fuet	6,5
■ Cottage cheese crunchy honey and caramelized walnuts	6,7
■ Pineapple carpaccio with catalan cream	6,9
■ Catalan cream	5,9
Panna cotta Baileys	6,8
Caramelized French toast	7,2
■ Lemon sorbet	5,8
■ Irish coffee	6,9

ICE CREAMS

■ Children's ice cream	3,9
■ Vanilla ice cream	4,9
■ Fruit ice pop, coconut and strawberry flavor	2,9
■ Fruit ice pop, lemon lime flavor	2,9
■ Chocolate ice cream, lactose-free	4,9
■ Chocolate ice cream, sugar-free	4,9

EL PÒSIT

GLUTEN FREE ■
GLUTEN FREE OPTION ■
VEGAN ■



WHITE WINE

	bottle	cup
■ Apropòsit Muscat D.O. Terra Alta	15,40	3,00
■ Apropòsit Garnatxa Blanca D.O. Montsant	19,00	3,50
■ Apropòsit Macabeu D.O. Terra Alta	17,00	3,10
■ Apropòsit Xarel·lo D.O. Penedès	19,00	3,50
■ Apropòsit Viognier D.O. Terra Alta	19,00	3,50
■ Apropòsit Malvasia	18,00	3,10
■ Apropòsit Chardonnay D.O. Penedès	25,00	
■ Rebels de Batea D.O. Terra Alta	17,00	
■ Petites estones D.O. Terra Alta	17,00	
■ Les Brugueres D.O.Q. Priorat	27,00	
■ Els Pics D.O.Q. Priorat	28,00	
■ Grimau Chardonnay D.O. Penedès	18,00	
■ Mustillant D.O. Penedès	16,00	
■ El Terrat D.O. Tarragona	16,00	
■ Aura D.O. Rueda	15,00	
■ Finca Montico D.O. Rueda	22,00	
■ Torre la Moreira D.O. Rías Baixas	18,00	
■ Pazo de San Mauro D.O. Rías Baixas	27,00	

RED WINE

	bottle	cup
■ Apropòsit Garnatxa Negra D.O. Montsant	19,00	3,50
■ Apropòsit Trepat D.O. Conca de Barberà	21,00	3,80
■ Apropòsit D.O.Q. Priorat	23,00	3,90
■ Les Brugueres D.O.Q. Priorat	29,00	
■ El Senat del Montsant D.O. Montsant	22,00	
■ Els Pics D.O.Q. Priorat	26,00	
■ Marqués de Vargas Reserva D.O. Rioja	32,00	
■ Lan D-12 D.O. Rioja	18,00	
■ Trus Ageing D.O. Ribera del Duero	23,00	
■ Marqués de Burgos D.O. Ribera del Duero	20,00	
■ Tinto de verano With lemon or soda		4,00

ROSÉ WINE

	bottle	cup
■ Apropòsit Garnatxa Negra D.O. Montsant	19,00	3,50
■ Flors i Violes D.O. Tarragona	16,00	2,90

CAVA CORPINNAT. SPARKLING

	bottle	cup
■ Apropòsit Brut Nature Grand Reserve	19,00	3,50
■ Gramona Innoble Corpinnat	30,00	
■ Frexinet Alcohol-free	16,00	

SANGRIA

		cup
■ Wine sangria	13,00	4,50
■ Cava Sangria	17,00	

BEERS

	cup	bottle	pitch. ½
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		3,00	
■ Free Damm Lemon Shandy		3,00	
■ Free Damm Tostada Lager		3,00	
Damm Lemon Shandy		3,00	

COFFEE ORGANIC

■ Mediterranean Dense and aromatic	1,80
■ Decaffeinated Aromatic, with body	1,80

INFUSIONS ORGANIC

■ Darjeeling Black tea	2,00
■ Shooting Star Green tea, cornflower and calendula	2,00
■ Pu Erh Fresh Red tea, natural vanilla aroma and strawberry	2,00
■ Green tea, ginger and lemon Black pepper & licorice	2,00
■ Black Chai tea Ginger, cinnamon, clove and black pepper	2,00
■ Royal Fruits Elderberries, chokeberries, wild rose and hibiscus	2,00
■ Chamomile Chamomile, ecological flower	2,00
■ Verbena and mint Mint and lemon verbena	2,00
■ Rooibos with orange Rooibos, orange & lemongrass	2,00
■ Vitality Natural aroma of honey, rooibos, chamomile, anise	2,00