



## SALADS

- Green salad with seeds 10,9
- Tomato and tuna belly salad 10,7
- 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
- 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 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
 Aproppòsit Malvasia	14,00	3,10
 Aproppòsit Muscat D.O. Terra Alta	15,40	3,00
 Aproppòsit Garnatxa Blanca D.O. Montsant	19,00	3,50
 Aproppòsit Macabeu D.O. Terra Alta	17,00	3,10
 Aproppòsit Xarel·lo D.O. Penedès	19,00	3,50
 Aproppòsit Viognier D.O. Terra Alta	19,00	3,50
 Aproppòsit 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	
 Lagar de Cervera D.O. Rías Baixas	22,00	





## RED WINE

	bottle	cup
 Aproppòsit Garnatxa Negra D.O. Montsant	19,00	3,50
 Aproppòsit Trepat D.O. Conca de Barberà	21,00	3,80
 Aproppòsit 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	
 Finca San Martín D.O. Rioja	17,00	
 Tinto de verano With lemon or soda		4,00



## ROSÉ WINE

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

## CAVA CORPINNAT. SPARKLING

	bottle	cup
 Aproppòsit 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