



SALADS

Green salad with seeds	12,5
Tomato, burrata and yellow chili sauce	14,6
Salad with salmon and mango	14,8
Salad with melon and prawns	14,9
Cod salad with orange and romesco	14,6
Tomato and tuna belly salad	13,5
Goat cheese salad	14,8

STARTERS

Candied artichokes with Iberian shavings	17,5
Balfegó tuna tartare with avocado	19,8
Oyster from the Delta de l'Ebre	4,5
Mediterranean anchovies	13,6
100% Iberian acorn-fed ham	22,0
Fish soup	16,5
Mantis shrimp cream	15,8

FRIED

Fried battered calamari	14,6
Fried anchovies	14,5
Fried baby squids	14,8
Andalusian-style Mediterranean squid	18,7
Patatas Bravas	7,3
Cod fritters	14,5
Crispy free-range Chicken	12,8
Roasted chicken croquettes	12,0
Iberian ham croquettes	14,8

GRILLED

Grilled baby squids with asparagus	17,0
Grilled Mediterranean cuttlefish	14,9
Grilled sardines	11,5
Grilled mediterranean triple-grooved shrimps	17,8
Red prawns	26,6
Razor shells	16,6

COMBINATION PLATES

Fried	27,0
Special Pòsit	45,0
Seafood	48,0
Complete seafood	79,0
■ Grilled vegetables	18,0

MUSSELS

Steamed mussels	13,0
Mussels in seaman's style	13,8
Mussels with vinaigrette	13,9

RICES

Seafood paella	22,0
Rice with free-range chicken, Norway lobsters and artichokes	22,0
Creamy rice with blue crab from the Delta de l'Ebre	22,0
Rice with baby cuttlefish and its ink	22,0
Rice with lobster	28,0
Señorito's rice	23,0
Surf and turf rice with organic Iberian ham veil	23,0
Rice with duck and mushrooms	23,0
■ Vegetable rice with candied leek	22,0

NOODLES & PASTA

Rossos noodles	20,0
Noodles in ink	21,0
Rigatoni Bolognese	13,0

BOILED

White octopus from Cambrils	19,9
Clams in seaman's style	22,0
Sea snails	18,0
Galician style octopus	19,9

STEWES

Stewed lobster casserole	33,0
Monkfish with romesco sauce	31,0
Fish and seafood zarzuela	32,0

FISH

Cod gratin with quince aioli	26,0
Baked turbot with sliced potatoes	29,0
Grilled monkfish and pumpkin purée	27,0
Grilled sole with vegetables	27,0

MEAT

Matured beef tenderloin	28,0
Roasted Iberian pork ribs	19,8
Organic veal burger	13,9
Maxicannelloni by our chef Mercè	15,5

BREAD

■ Bread	1,0
■ Gluten-free bread	2,5
■ Bread with garlic and olive oil	3,8
■ Bread with tomato and olive oil	3,8

SAUCES

Romesco	1,0
■ Aioli	0,9

DESSERTS

■ Maria's Coffee Fritters	6,5
■ Brownie	6,9
■ Homemade organic cheesecake with strawberry jam	7,5
Tiramisu cake	7,5
■ 70% Dark chocolate fuet	6,9
■ Cottage cheese crunchy honey and praline toast nuts	7,6
■ Pineapple carpaccio with catalan cream	7,6
■ Catalan cream	6,6
Panna cotta Baileys	7,0
Caramelized French toast	7,9
■ Lemon sorbet	6,6
■ Irish coffee	7,7

ICE CREAMS

■ Children's ice cream	3,9
■ Vanilla ice cream	5,5
■ Fruit ice pop, coconut and strawberry flavor	3,2
■ Fruit ice pop, lemon lime flavor	3,2
■ Chocolate ice cream, lactose-free	5,5
■ Chocolate ice cream, sugar-free	5,5

DESSERTS

WHITE WINE

	bottle	cup
■ Aproppòsit Macabeu D.O. Terra Alta	20,00	3,70
■ Aproppòsit Malvasia	19,00	3,60
■ Aproppòsit Garnatxa Blanca D.O. Montsant	20,00	3,70
■ Aproppòsit Viognier D.O. Terra Alta	20,00	3,70
■ Aproppòsit Xarel·lo D.O. Penedès	20,00	3,70
■ Aproppòsit Garnatxa Blanca D.O. Terra Alta	21,00	3,90
■ Aproppòsit Parellada D.O. Conca de Barberà	20,00	3,70
■ Aproppòsit Chardonnay D.O. Penedès	22,00	4,00
■ Petites estones D.O. Terra Alta	19,00	
■ Rebels de Batea D.O. Terra Alta	19,00	
■ El Terrat D.O. Tarragona	18,00	
■ Les Brugueres D.O.Q. Priorat	29,00	
■ Grimau Chardonnay D.O. Penedès	20,00	
■ Via Edetana D.O. Terra Alta	24,00	
■ Excellens Verdejo D.O. Rueda	17,00	
■ Torre la Moreira D.O. Rías Baixas	20,00	
■ La Capilla Blanco D.O. Rueda	21,00	
■ Finca Montico D.O. Rueda	25,00	
■ Lagar de Cervera D.O. Rías Baixas	23,00	
■ Pazo de San Mauro D.O. Rías Baixas	29,00	

ROSÉ WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Aproppòsit Ancestral Rosé Ancestral	26,00	
■ Flors i Violes D.O. Tarragona	18,00	3,30

RED WINE

	bottle	cup
■ Aproppòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Aproppòsit Trepat D.O. Conca de Barberà	22,00	4,00
■ Aproppòsit D.O.Q. Priorat	24,00	4,10
■ Les Brugueres D.O.Q. Priorat	29,00	
■ Excellens Cuvée Especial D.O.CA. Rioja	19,00	
■ Finca San Martín D.O. Rioja	18,00	
■ El Senat del Montsant D.O. Montsant	24,00	
■ LAN 7 metros D.O.CA. Rioja	23,00	
■ Viña Mayor Crianza D.O. Ribera del Duero	24,00	
■ La Capilla Crianza D.O. Ribera del Duero	24,00	
■ Trus Ageing D.O. Ribera del Duero	25,00	
■ Marqués de Vargas Reserva D.O. Rioja	35,00	
■ Tinto de verano With lemon or soda		4,50

SPARKLING

	magnum	bottle	cup
■ Aproppòsit Brut Nature D.O. Cava	48,00	27,00	4,20
■ Aproppòsit Ancestral Rosé Ancestral		26,00	
■ Gramona Ca La Mar Mustillant D.O. Penedès		17,00	
■ Gran Juvé & Camps D.O. Cava		42,00	
■ Pere Ventura Vintage D.O. Cava		39,00	
■ Reverté Electe D.O. Cava		25,00	
■ Gramona Innoble Corpinnat		37,00	
■ Frexinet Alcohol-free		17,00	

SANGRIA

		cup
■ Wine sangria	15,00	5,00
■ Cava Sangria	19,00	