



SALADS

Green salad with seeds	11,5
Tomato and tuna belly salad	12,4
Salad with salmon and mango	14,5
Salad with melon and prawns	14,6
Cod salad with orange and romesco	13,5
Goat cheese salad	14,3

STARTERS

Balfegó tuna tartare with avocado	18,7
Oyster from the Delta de l'Ebre	4,1
Mediterranean anchovies	13,6
Iberian acorn-fed ham	20,8
Fish soup	15,3
Mantis shrimp cream	15,6

PORTIONS

Fried battered calamari	13,9
Fried anchovies	13,4
Fried baby squids	14,3
Andalusian-style Mediterranean squid	17,7
Bravas with iberian minced chorizo	6,9
Cod fritters	13,7
Roasted chicken croquettes	11,4
Iberian ham croquettes	13,4
Grilled Mediterranean cuttlefish	14,2
Grilled mediterranean triple-grooved shrimps	16,9
Red prawns	25,3
Razor shells	15,8
Clams in seaman's style	20,8
Sea snails	17,4
Crispy free-range Chicken	12,2

MUSSELS

Steamed mussels	12,4
Mussels in seaman's style	13,3
Mussels with vinaigrette	13,2
Mussels with white wine, celery, garlic and parsley	13,5
Mussels with citrus, bay leaf, garlic and onion	13,4

FISH

Grilled monkfish and pumpkin purée	26,3
Grilled sole with vegetables	26,0

RICES

Seafood paella	21,0
Rice with free-range chicken, Norway lobsters and artichokes	21,0
Creamy rice with blue crab from the Delta de l'Ebre	21,0
Rice with baby cuttlefish and its ink	21,0
Rice with lobster	27,0
Señorito's rice	22,0
Surf and turf rice with organic Iberian ham veil	22,0
Rice with duck and mushrooms	22,0
Vegetable rice with grilled leek	21,0

NOODLES & PASTA

Rossos noodles	19,0
Noodles in ink	20,0
Maxicannelloni by our chef Mercè	14,5
Rigatoni Bolognese	10,0

COMBINATION PLATES

Fried	26,0
Special Pòsit	36,0
Seafood	45,0
Complete seafood	78,0

STEWES

Stewed lobster casserole	31,0
Monkfish with romesco sauce	29,6
Fish and seafood zarzuela	29,8

GRILLED SEAFOOD

Wild seabass with vegetables and citrus vinaigrette	19,9
Sardines	10,3
Octopus leg	19,8
Mediterranean squid	19,5
Cod with quince aioli	24,2
Turbot Recommended 2 people	51,0

GRILLED GROUND FOOD

Artichokes with Iberian shavings	16,3
Km0 vegetables	17,7
Matured beef tenderloin	25,9
Roasted Duroc pork ribs	18,8
Iberian pork fillet	20,5
Organic veal burger	13,6
T-bone steak, 1Kg Recommended 2 people	59,0

BREAD

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

SAUCES

	Romesco	1,0
■	Aioli	0,8

DESSERTS

■	Maria's Coffee Fritters	6,1
■	Brownie	6,8
■	Homemade organic cheesecake with strawberry jam	7,3
	Tiramisu cake	7,1
■ ■	Grilled pineapple with passion fruit sauce	6,9
■	Catalan cream	6,2
	Caramelized French toast	7,7
■ ■	Lemon sorbet	6,2
■	Carrot cake, matcha tea and pollen	7,9
■	Irish coffee	7,3

ICE CREAMS

■	Children's ice cream	4,1
■	Vanilla ice cream	5,2
■ ■	Fruit ice pop, coconut and strawberry flavor	3,1
■ ■	Fruit ice pop, lemon lime flavor	3,1
■	Chocolate ice cream, lactose-free	5,2
■	Chocolate ice cream, sugar-free	5,2



WHITE WINE

	bottle	cup
■ Apropòsit Macabeu D.O. Terra Alta	18,00	3,30
■ Apropòsit Malvasia	19,00	3,80
■ Apropòsit Garnatxa Blanca D.O. Montsant	20,00	3,70
■ Apropòsit Viognier D.O. Terra Alta	20,00	3,70
■ Apropòsit Xarel·lo D.O. Penedès	20,00	3,70
■ Apropòsit Garnatxa Blanca D.O. Terra Alta	21,00	3,90
■ Apropòsit Parellada D.O. Conca de Barberà	20,00	3,70
■ Apropòsit Chardonnay D.O. Penedès	17,00	
■ Petites estones D.O. Terra Alta	18,00	
■ Rebels de Batea D.O. Terra Alta	18,00	
■ El Terrat D.O. Tarragona	17,00	
■ Les Brugueres D.O.Q. Priorat	28,00	
■ Grimau Chardonnay D.O. Penedès	19,00	
■ Via Edetana D.O. Terra Alta	22,00	
■ Excellens Verdejo D.O. Rueda	16,00	
■ Torre la Moreira D.O. Rías Baixas	19,00	
■ La Capilla Blanco D.O. Rueda	21,00	
■ Finca Montico D.O. Rueda	23,00	
■ Lagar de Cervera D.O. Rías Baixas	23,00	
■ Pazo de San Mauro D.O. Rías Baixas	28,00	

RED WINE

	bottle	cup
■ Apropòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Apropòsit Trepat D.O. Conca de Barberà	22,00	4,00
■ Apropòsit D.O.Q. Priorat	24,00	4,10
■ Les Brugueres D.O.Q. Priorat	30,00	
■ Excellens Cuvée Especial D.O.CA. Rioja	18,00	
■ Finca San Martín D.O. Rioja	18,00	
■ El Senat del Montsant D.O. Montsant	23,00	
■ LAN 7 metros D.O.CA. Rioja	23,00	
■ Viña Mayor Crianza D.O. Ribera del Duero	23,00	
■ La Capilla Crianza D.O. Ribera del Duero	24,00	
■ Trus Ageing D.O. Ribera del Duero	24,00	
■ Marqués de Vargas Reserva D.O. Rioja	34,00	
■ Tinto de verano With lemon or soda		4,30

ROSÉ WINE

	bottle	cup
■ Apropòsit Garnatxa Negra D.O. Montsant	20,00	3,70
■ Apropòsit Ancestral Rosé Ancestral	25,00	
■ Flors i Violes D.O. Tarragona	17,00	3,10

SANGRIA

		cup
■ Wine sangria	14,00	4,80
■ Cava Sangria	18,00	

SPARKLING

	magnum	bottle	cup
■ Apropòsit Brut Nature Grand Reserve D.O. Cava	48,00	24,00	3,70
■ Apropòsit Ancestral Rosé Ancestral		25,00	
■ Gramona Ca La Mar Mustillant D.O. Penedès		17,00	
■ Gran Juvé & Camps D.O. Cava		41,00	
■ Pere Ventura Vintage D.O. Cava		39,00	
■ Reverté Electe D.O. Cava		24,00	
■ Gramona Innoble D.O. Corpinnat		32,00	
■ Frexinet Alcohol-free		17,00	

COCKTAILS

Mojito Refreshing, citrusy and herbal	9,50
Caipiriña Powerful, acidic and wild	12,00
Frambu kiss Sweet and fresh	13,00
Piña colada Sweet, creamy and tropical	11,00
Gin basil Herbal, citrusy and refreshing	11,00
Moscow mule Refreshing, spicy and citrusy	12,00
Hugo Spritz Refreshing, floral and sweet	12,00
Old Cuban Elegant, intense, and citrusy	12,00
Porn Star Martini Sweet, citrusy and fruity	13,00
Last word Herbal and citrusy with a sweet touch	13,00
Margarita hibiscus Powerful, floral and sweet	11,00
Aperol spritz Refreshing and bitter with a hint of orange	8,50
Mojito, non-alcoholic Refreshing, citrusy and herbal	8,00
Piña colada, non-alcoholic Sweet, creamy and tropical	8,00