

EL PÒSIT

GLUTEN FREE ■
GLUTEN FREE OPTION ■
VEGAN ■



SALADS

- Green salad with seeds 10,9
- Tomato and tuna belly salad 11,8
- Salad with salmon and mango 13,8
- Salad with melon and prawns 13,9
- Cod salad with orange and romesco 12,8
- Goat cheese 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 19,8
- Fish soup 14,5
- Mantis shrimp cream 14,8

FRIED

- Fried battered calamari 12,9
- Fried anchovies 12,7
- Fried baby squids 13,6
- Andalusian-style Mediterranean squid 16,8
- Patatas Bravas 6,9
- Cod fritters 13,0
- Roasted chicken croquettes 10,8
- Iberian ham croquettes 12,7

GRILLED

- Grilled baby squids with asparagus 15,6
- Grilled Mediterranean cuttlefish 13,5
- Grilled sardines 9,8
- Grilled mediterranean triple-grooved shrimps 16,0
- Red prawns 24,0
- Razor shells 15,0

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 19,8
- 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 20,7
- 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 18,0
- Noodles in ink 19,3

COMBINATION PLATES

- Fried 25,0
- Special Pòsit 34,0
- Seafood 43,0
- Complete seafood 74,0
- Grilled vegetables 16,8

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 23,0
- 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 13,8

CHILD'S

- Rigatoni 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	6,4
■ Homemade organic cheesecake with strawberry jam	6,9
Tiramisu cake	6,7
■ 70% Dark chocolate fuet	6,5
■ Cottage cheese crunchy honey and praline toast nuts	6,8
■ Pineapple carpaccio with catalan cream	6,9
■ Catalan cream	5,9
Panna cotta Baileys	6,8
Caramelized French toast	7,3
■ Lemon sorbet	5,9
■ 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

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WHITE WINE

	bottle	cup
Apropòsit Macabeu D.O. Terra Alta	17,00	3,10
Apropòsit Malvasia	18,00	3,10
Apropòsit Garnatxa Blanca D.O. Montsant	19,00	3,50
Apropòsit Viognier D.O. Terra Alta	19,00	3,50
Apropòsit Xarel·lo D.O. Penedès	19,00	3,50
Apropòsit Garnatxa Blanca D.O. Terra Alta	20,00	
Apropòsit Chardonnay D.O. Penedès	25,00	
Excellens Verdejo D.O. Rueda	15,00	
El Terrat D.O. Tarragona	16,00	
Petites estones D.O. Terra Alta	17,00	
Rebels de Batea D.O. Terra Alta	17,00	
Grimau Chardonnay D.O. Penedès	18,00	
Torre la Moreira D.O. Rías Baixas	18,00	
La Capilla Blanco D.O. Rueda	20,00	
Finca Montico D.O. Rueda	22,00	
Lagar de Cervera D.O. Rías Baixas	22,00	
Les Brugueres D.O.Q. Priorat	27,00	
Pazo de San Mauro D.O. Rías Baixas	27,00	
Els Pics D.O.Q. Priorat	28,00	

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
Excellens Cuvée Especial D.O.C.A. Rioja	17,00	
Finca San Martín D.O. Rioja	17,00	
El Senat del Montsant D.O. Montsant	22,00	
LAN 7 metros D.O.C.A. Rioja	22,00	
Viña Mayor Crianza D.O. Ribera del Duero	22,00	
La Capilla Crianza D.O. Ribera del Duero	23,00	
Trus Ageing D.O. Ribera del Duero	23,00	
Els Pics D.O.Q. Priorat	26,00	
Les Brugueres D.O.Q. Priorat	29,00	
Marqués de Vargas Reserva D.O. Rioja	32,00	
Tinto de verano With lemon or soda		4,00

ROSÉ WINE

	bottle	cup
Apropòsit Garnatxa Negra D.O. Montsant	19,00	3,50
Apropòsit Ancestral Rosé Ancestral	24,00	
Flors i Violes D.O. Tarragona	16,00	2,90

SPARKLING

	bottle	cup
Apropòsit Brut Nature Grand Reserve D.O. Cava	23,00	4,00
Apropòsit Ancestral Rosé Ancestral	24,00	
Reverté Electe D.O. Cava	23,00	
Gramona Innoble D.O. Corpinnat	30,00	
Pere Ventura Vintage D.O. Cava	37,00	
Gran Juvé & Camps D.O. Cava	39,00	
Gramona Ca La Mar Mustillant D.O. Penedès	16,00	
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	2,20
Shooting Star Green tea, cornflower and calendula	2,20
Pu Erh Fresh Red tea, natural vanilla aroma and strawberry	2,20
Green tea, ginger and lemon Black pepper & licorice	2,20
Black Chai tea Ginger, cinnamon, clove and black pepper	2,20
Royal Fruits Elderberries, chokeberries, wild rose and hibiscus	2,20
Chamomile Chamomile, ecological flower	2,20
Verbena and mint Mint and lemon verbena	2,20
Rooibos with orange Rooibos, orange & lemongrass	2,20
Vitality Natural aroma of honey, rooibos, chamomile, anise	2,20