



SALADS

Green salad with seeds	11,5
Tomato, burrata and yellow chili salmorejo	13,9
Salad with salmon and mango	14,5
Salad with melon and prawns	14,6
Cod salad with orange and romesco	13,5
Tomato and tuna belly salad	12,4
Goat cheese salad	14,3

STARTERS

Candied artichokes with Iberian shavings	16,3
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

FRIED

Fried battered calamari	13,5
Fried anchovies	13,4
Fried baby squids	14,3
Andalusian-style Mediterranean squid	17,7
Patatas Bravas	6,9
Cod fritters	13,7
Roasted chicken croquettes	11,4
Iberian ham croquettes	13,4

GRILLED

Grilled baby squids with asparagus	16,4
Grilled Mediterranean cuttlefish	14,2
Grilled sardines	10,3
Grilled mediterranean triple-grooved shrimps	16,9
Red prawns	25,3
Razor shells	15,8

BOILED

White octopus from Cambrils	19,9
Clams in seaman's style	20,8
Sea snails	17,4
Galician style octopus	19,8

NOODLES

Rossos noodles	19,0
Noodles in ink	20,0

MUSSELS

Steamed mussels	12,4
Mussels in seaman's style	13,3
Mussels with vinaigrette	13,2

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 candied leek	21,0

COMBINATION PLATES

Fried	26,0
Special Pòsit	36,0
Seafood	45,0
Complete seafood	78,0
Grilled vegetables	17,7

STEWES

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

FISH

Cod gratin with quince aioli	24,2
Baked turbot with sliced potatoes	27,6
Grilled monkfish and pumpkin purée	26,3
Grilled sole with vegetables	26,0

MEAT

Matured beef tenderloin	25,9
Roasted Duroc pork ribs	18,8
Maxicannelloni by our chef Mercè	14,5

CHILD'S

Rigatoni Bolognese	10,0
Homemade free-range chicken nuggets	11,1
Homemade fish fingers	11,3
Organic veal burger	13,6

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
■	■ 70% Dark chocolate fuet	6,9
■	■ Cottage cheese crunchy honey and praline toast nuts	7,2
■	■ Pineapple carpaccio with catalan cream	7,3
■	■ Catalan cream	6,2
	Panna cotta Baileys	6,9
	Caramelized French toast	7,7
■	■ Lemon sorbet	6,2
■	■ 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	
■ Els Pics D.O.Q. Priorat	29,00	
■ ■ 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	
■ Els Pics D.O.Q. Priorat	28,00	
■ ■ 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	