



## 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

## 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         | 22,00  |      |
| ■ 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  |      |