

Pescados y mariscos

Calamares a la Romana

Fried squid served with alioli
7.00

Lubina con vinagreta de ajos y romero

Seared sea bass with rosemary garlic dressing
11.50

Buñuelos de bacalao

Fried salt cod fritters with honey alioli
8.50

'Rossejat'

Traditional fried pasta, paella style,
with shrimp and cooked in a seafood broth
11.00

Vieiras con remolacha y pistachos

Seared scallops, pistachios, raspberries
and red beet dressing
8.00

Ensalada de bacalao con naranjas y aceitunas negras

Salt cod with oranges,
black olives and Sherry dressing
7.50

Gambas con gabardina

Batter-fried shrimp with caper mayonnaise
11.50

Trucha a la Navarra

Seared trout wrapped in Serrano ham
9.00

Salpicón de cangrejo

Jumbo lump crabmeat with cucumbers, peppers,
tomatoes, cauliflower and Sherry dressing
10.50

Atun blanco con pipirrana y vinagre de Pedro Ximénez*

Seared Yellowtail Kingfish with diced red and
green peppers, diced tomatoes and PX dressing
11.50

Mejillones al vapor

Prince Edward Island mussels steamed
with a bay leaf and a pinch of salt
8.00

Calamares con piñones y Pedro Ximénez

Seared fresh calamari with pine nut praline
and a PX reduction
8.50

Pulpo a la Gallega 'Maestro Alfonso'

Boiled octopus with potato,
pimentón and olive oil
8.00

Zamburiñas al Albariño*

Seared bay scallops with sofrito,
Serrano ham and Albariño wine
10.00

Mejillones en escabeche

Mussels marinated in vinegar,
pimentón and olive oil
6.00

Carnes

Butifarra casera con 'mongetes' "Daniel Patrick Moynihan"

Homemade grilled pork sausage
with sautéed white beans
8.50

Lomo de buey*

Grilled Hanger steak with piquillo peppers
10.50

Fricandó de ternera con ceps

Traditional Catalan stew of veal
And porcini mushrooms
11.50

Chorizo casero tradicional

Homemade traditional chorizo
with potato purée
9.00

Pollo al ajillo con salsa verde

Grilled marinated chicken served
with parsley puree and garlic sauce
6.50

Codorniz con salsa de romero y alioli con miel

Grilled quail with rosemary sauce
and honey alioli
10.50

Cordero a la brasa con salsa de romero*

Grilled lamb chops with rosemary sauce
11.50

Dátiles con tocino

'como hace todo el mundo'
Fried dates wrapped in bacon
6.50

* These items contain or may contain raw or undercooked ingredients

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.