



NITS DE TAPES

Para empezar / Pour commencer

Our bread with tomato	1.95
Stuffed olives	2.85
Kalamata olives	3.25
Fresh anchovies in venegar	8.50
Our gazpacho with greens from the vegetable garden	3.75
Cockles	11.90
i Maritaned mussels	4.90
Tuna belly	12.00
Anchovies	1.90
Thinly slice ham	17.65

Ensaladas / Salads / Salate

Tomato salad with tuna and spring onion	5.95
Assorted lettuce leaves with tuna and soy vinaigrette	6.25
Home-made russian	4.95

Flautas de pan y bikinis / Flute baguette / Flûte baguette

Bellota Spanish Ham flute baguette sándwich	7.90
Tuna flute baguette sandwich	4.25
Anchovy flute baguette sandwich	6.50
Fresh marinated anchovy flute baguette sándwich	5.95
Tasty pork flute baguette sándwich	6.50
Steak flute baguette sandwich	6.25
Sevillian squid flute baguette sándwich	6.50
Iberian ham and mozzarella toasted sándwich	5.50

Tapas calientes

Fried eggs broken up with black pudding and fried potatoes	5.25
Acorn-fed Iberian pig's cheeks stew	9.10
Mini kebab of baby lamb sweetbreads	4.55
Our Morrocan style beef brochette kebab (200 grams of meat)	7.80

Fritura / Fritters / Friture

Patatas bravas (potato wedges with a spicy sauce)	4.85
Free-range chicken mini croquettes	8.00
Rock mussel mini croquettes	8.00
Iberian blood sausage and pork tenderloin patties au boudin iberique et au secret de porc	1.70
Pork scratchings	4.50

De la lonja de Vilanova

Fried whitebait	9.20
Wok-sautéed squid with garlic and parsley	9.75
Seville style squid (lightly floured and fried)	9.25
Fresh Vilanova white prawns served Andalusian style	8.95
Gamba roja (precio unidad) Grilled fresh red prawns (price per unit.) Gamba rouge fraîche	6.80
Grilled baby squids with garlic and parsley	7.95
Steamed mussels with lemon, bay and thyme	8.85
Fishermans style clams	13.50

Rice and noodle dishes (minimum 2 people)

Fideua (Noodles with seafood)	13.85
Rice with vegetables	14.85
Black rice with all i oli (garlic and oil sauce)	15.90
Iberian pork rice with trumpet of death mushrooms	15.95
Sea and mountain rice with deboned pig's feet and king prawns from	21.70

Fisherman style rice (minimum 2 people)

Crab and mantis shrimp rice	14.95
Velvet swimcrab rice	18.70
Fisherman style rice	17.95
Beach shirimp rice	17.70
Lobster rice	24.10
Vilanova red prawn rice	29.75

Fisherman soup dishes (minimum 2 people)

Rice soup with clams	16.55
Rice and crab broth	19.70
Our friend uit lobster manel's rice soup	25.95

Children's menu

Spaguetti in tomato sauce	6.50
Breaded veal served with chips	8.55
Breaded chicken served with chips	7.55
Free-range chicken mini croquettes with chips	7.45
Fresh monkfish nuggets and chips	16.00

Desserts

Rice pudding	4.80
Fresh pineapple shavings with caramelised catalan custard	6.25
Caramelised oranges with white chocolate Mouse	5.50
Lemon sorbet with cava	5.25
Brownie with vanilla ice cream and hot chocolate sauce	6.30
Coconut soup	6.30
Frozen vanilla mousse with meringue and caramelised hazelnuts	6.30
Flan aux oeufs	3.65
Two-chocolate mousse with reed fruits	5.90
Apples to the oven with cinnamon, sugar, vanilla of tahiti with ice cream of vanilla and candy	5.70