

STARTERS

Gilt head, shrimps and prawn carpaccio with dressing.	22,40 €
Mediterranean bluefin tuna carpaccio in black olive vinaigrette.	22,40 €
Gatell-style fish and seafood tartar.	34,00 €
Bluefin tuna tartar.	34,00 €
Tomato and avocado tartar (vegan).	19,00 €
Tomato salad and Mediterranean bluefin tuna belly salad.	33,40 €
"Capricciosa" shrimps salad.	27,60 €
Lobster salad.	39,00 €
Soup of lobster.	26,40 €
UVE D.O. Guijuelo Iberian cured ham from acorn-fed pigs.	36,00 €
Batter - dipped and fried squid rings with romesco sauce - Speciality.	22,00 €
Spring mushrooms sautéed with sea cucumbers and poached egg.	32,00 €



Fried sea cucumbers.	45,00 €
Baby octopus sautéed with onion and bay leaf.	84,00 €

SEAFOOD AND SHELLFISH

"Mariscada". Platter of steamed seafood (oyster and cockles live)	92,00 €
Oysters of the Sun (6).	33,50 €
Guillardeau oysters (6).	33,50 €
Live cockles (12).	47,00 €
Cockles, grilled or a la marinière.	47,00 €
Steamed mussels.	17,00 €
Steamed cockles.	20,50 €
Steamed barnacles.	44,85 €
Steamed or salted sea snails.	22,00 €
Grilled razor shells.	21,30 €
Sautéed red prawns with leek, garlic and parsley.	25,00 €
Grilled red prawns.	48,00 €
Sautéed crayfish with leek, garlic and parsley.	27,60 €
Flambéed crayfish.	48,00 €
Shrimps in orange cream sauce.	35,50 €
Flambéed lobster.	51,00 €

Any of our seafood varieties can be prepared in the way you choose.

(10% VAT not included)

RICE AND PASTA

(min. 2 people - price per person)

Black rice with baby cuttlefish and garlic "all i oli".	22,00 €
Spicy romesco rice with bluefin tuna.	26,50 €
Mellow rice with lobster.	34,00 €
Lobster paella.	34,00 €
Seafood paella.	29,50 €
Seafood paella "Senyoret".	30,00 €
Noodles sautéed in fish broth ("fideus rossos") with cockles.	26,40 €
Noodles sautéed in fish broth ("fideus rossos") with lobster.	34,00 €

FISH DISHES

SOLE	· in orange cream sauce with almonds.	39,00 €
	· grilled.	36,80 €
MONKFISH	· American-sauce with red prawns.	40,00 €
	· Miramar-style with mustard.	32,50 €
SEA BASS	· Baked with "ceps" mushrooms.	38,00 €
	· baked in salt (min. 2 pers.).	36,80 €/per person
TURBOT	· in a "suquet" casserole with baby octopus.	46,00 €
	· grilled with fried garlic sauce.	36,80 €

Any of our fish can be prepared in the way you choose.

TRADITIONAL DISHES

ZARZUELA fish and seafood casserole (min. 2 pers. - price per person).	64,00 €
LOBSTER "CALDERETA".	55,50 €
BOUILLABAISSSE (advance order - min. 2 pers. - price per person).	75,00 €

MEAT DISHES

Sirloin steak, grilled or in black pepper sauce.	34,00 €
Grilled entrecote.	32,00 €

KIDS' SPECIALS

Free range chicken in batter with chips.	17,00 €
Fried sole fillets and chips.	19,50 €

Bread and sauces.	2,00 €
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We can provide information regarding allergies and intolerances.

(10% VAT not included)

**CAMBRILS
HORS D'OEUVRES
MENU**



Steamed seafood platter

1 oyster, 1 crayfish, 2 prawns, 2 shrimps,
½ lobster, 6 sea snails, 2 cockles,
3 barnacles, 6 cockles, 6 mussels.



Fried seafood platter

Batter - dipped and fried squid rings
(calamares a la romana), squid and sole fillet.



Medium-size octopuses with

onion and tomato.



Assortment of pastries from our patisserie.



98 €

**TASTING
MENU**



Gatell-style fish and seafood tartar.



Bluefin tuna cannelloni with confit onion.



Spring mushrooms sauteed with sea cucumbers
and poached egg.



Shrimps in orange cream sauce.



Monkfish with American sauce and red prawn.



Assortment of pastries from our patisserie.



84 € per person

Minimum 2 persons

**MENU
IN HOMAGE TO THE
FISHERMEN OF CAMBRILS**



Bluefin tuna carpaccio
with black olive vinaigrette

"Del Caldo".

—

1st part

Rock fish, shrimps
and potato "caldereta".

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2nd part

"Fideos rossos" (noodles sautéed in fish broth)
with cockles and "all i oli".

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Desserts

Assortment of pastries from our patisserie.



55 € per person

Minimum 2 persons

What's behind

"Del Caldo"?

Traditional Mediterranean cuisine, an indisputable reality, has great similarities along its shores.

In Cambrils, fishermen baptised one of their favourite everyday dishes with the name stock, which always ended with "fideos rossos" or rice "a banda".

It consisted of a fish and potato stock that they ate with garlic mayonnaise and then used the leftover broth to cook noodles or rice. This menu is similar to the "calderos" of Murcia and Andalusia, the Valencian "a banda" and the bouillabaisse of Marseille.

...and the bluefin tuna

L'Ametlla de Mar, known as La Cala to fishermen, is a town a few kilometres from Cambrils.

It is an important base for the tuna fishing and distribution in the Mediterranean, as was the neighbouring "almadraba" in its day.

Hence our interest in incorporating an exquisite blue fish dish into this menu.