





"We want to transmit our feeling for the Mediterranean Sea,
for Cambrils, its culture and gastronomy"

STARTERS

Capricious prawn salad with sea bream carpaccio	22,00 €
Tomato and red tuna belly salad Balfegó	25,00 €
Bream, prawns and shrimp carpaccio with dill	21,00 €
Balfegó bluefin tuna carpaccio with black olive vinaigrette	23,00 €
Tomato and avocado tartar	18,00 €
Warm lobster cream with saffron foam	25,00 €
Our fish and seafood croquettes (6 units)	18,00 €
Creamy croquettes of Joselito ham (6 units)	18,00 €

TO SHARE

Batter - dipped and fried squid rings*	22,00 €
Fried baby squid from Cambrils Andalusian style*	28,00 €
Grilled baby Delta canuts (18 units)*	28,00 €
Cambrils baby langoustines sautéed with leeks, garlic and parsley	31,00 €
Steamed rock mussels	19,00 €
Steamed or salted sea snails	28,00 €

*We offer half portions of the selected dishes. We charge 60% of the price of the ration.

PRODUCT

French oysters Guillerdau n°2 with pineapple tartar (6 pieces)	33,00 €
Brioche toast, butter and Amur Beluga caviar 10gr.	32,00 €
Balfegó red tuna tartare with Amur Beluga caviar	36,00 €
Anchovies from L'Escala with brioche bread and butter (8 fillets)*	24,00 €
Joselito acorn-fed Iberian ham with glass bread and tomato	33,00 €
Andalusian style fried sea cucumbers	48,00 €
Baby octopus with caramelised onion and bay leaf	45,00 €
Galician fine clams 00 seafood style	48,00 €
Grilled red prawns from Tarragona	48,00 €
Grilled Norway lobster from Cambrils	48,00 €
Mediterranean lobster with potatoes and fried free-range egg	160€/Kg.

TRADITIONAL

Fish and seafood tartar	28,00 €
Miramar prawns with orange cream	34,00 €
Zarzuela of grandmother Irene. Minimum 2 persons / Price per person	48,00 €
Monkfish stew with red shrimp and clams Pescadors style	38,00 €
Mediterranean lobster stew with potatoes	160€/Kg.

RICE *

Seafood paella "Del Senyorei"	32,00 €
Lobster Paella with squid and clams	49,00 €
Rice with lobster and clams	38,00 €
Dry rice with sea cucumbers and Norway lobster	42,00 €
Miramar black rice with "sepionets"	27,00 €
Rices of romesco with red tuna Balfegó	29,00 €
Vegetable rice	24,00 €
Noodles "rossos" with clams	27,00 €

*Minimum 2 persons. Price per person

FISH*

Grilled sole with seasonal vegetables	39,00 €
Fillets of sole with crayfish in cava	42,00 €
Monkfish with old Dijon mustard cream on a bed of potatoes	35,00 €
Sea bass in salt with seasonal vegetables. Minimum 2 persons / Price per person	33,00 €
Grilled turbot with fried garlic. Minimum 2 persons / Price per person	42,00 €

CHARCOAL GRILLED MEAT

Fillet of beef from Girona	33,00 €
Entrecote of Angus Nebraska	39,00 €
Galician blonde beef steak supreme. Minimum 2 persons / Price per person	45,00 €
Free-range chicken in batter with chips (special for children)	18,00 €

Forn Sistaré's bread service and our sauces 3,00 €

We have information on allergies and intolerances.

As we only work with fresh products, it is possible that there may be some changes or modifications in the price.

(10% VAT not included)

MENU TRADITION

Fish and seafood tartar
-
Miramar prawns in orange cream sauce
-
Sea bass mediterranean style
-
Pre-dessert
-
Cream arm with burnt egg yolk and red berries
-
Petit fours

58 €

Full table service

Bread service and welcome snacks included

TASTING MENU

Guillerdau oyster and Amur Beluga caviar with brioche
bread and butter toast
-
Red tuna tartar Balfegó
-
Warm lobster cream with saffron mousse
-
Baby octopus with caramelised onion and bay leaves
-
Fillets of sole with orange cream
-
Pre-dessert
-
Tasting of mini pastries from our workshop
-
Petit fours

92 €

Full table service

Bread service and welcome snacks included

(10% VAT not included)

(10% VAT not included)

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

Balfegó bluefin tuna carpaccio with black olive vinaigrette.

-

Caldereta of rock fish and prawns with potatoes.

-

Noodles rossos with clams.

-

Pre-dessert

-

Mousse Miramar

-

Petit Fours

68 €

Full table service

Bread service and welcome snacks included

(10% VAT not included)

SEAFOOD MENU

***Live and boiled seafood:**

French oysters Guillaudeau no. 2

Galician fine clams

Bouchot rock mussels

Sea snails from l'Ametlla

Mediterranean prawns

Mediterranean Norway lobster

—

***Grilled seafood:**

Mediterranean lobster

Red prawns from Tarragona

Canuts from the Delta

Norway lobsters from Cambrils

**Accompanied with our sauces*

—

Pre-dessert

-

Tasting of mini pastries from our workshop

-

Petit Fours

124 €

Se sirve a mesa completa

Servicio de pan y snacks de bienvenida incluidos

(10% VAT not included)