



TRAGAMAR

To share

Andalusian squid (<i>nationals</i>)	20,00
Adrià's croquettes	12,00
“Bhután” Potatoes	15,00
└ (half portion)	8,00
Our “Bravas” potatoes	10,00
Prawns from palamós.....	S/M
Steamed mussels with herbs	14,50
Cantabrian anchovies 00 (6 fillets)	17,50
Cod “porras” with tartar and spicy tomato ..	15,00
Nettles battered	20,00
Toasted “coca” bread with tomato	6,00

Starters

Green, green salad	10,50
“Burrata” with tomatoes and pistachios	15,00
Artichokes with Iberian veil	14,50
Cuttlefish with “sobrasada”	16,00
└ (half portion)	9,50
Dish of cuttlefish, artichoke, fried egg - and truffle oil	20,00

Rices

② (min. 2 pers. P.P.)

“Paella de señorito” ②	
└ Prawns, squid and mussels.....	23,00
Black rice ②	22,00
Fish broth rice casserole and seafood ②	21,00
Lobster Mellow Rice Casserole ②	25,00

Fish

Grilled sardines	13,00
Tuna flask with chimichurri	25,50
Tuna tartare	23,00
Grilled octopus with kimchi, parmentier- and Iberian veil	25,00
Baked, salted, or fried fish (see whiteboard)	S/M

Meats

Ripened burger with cheese, pickle, brioche bread and French fries	17,50
Matured Girona entrecote - with chips (500g)	30,00

Homemade Desserts

Catalan cream	7,00
Fonteta's Recuit	7,50
Gorgonzola cheesecake	7,50
Chocolate brownie with hazelnut ice cream	7,50
Truffles with Mezcal	7,50
Ice creams	6,50
└ Chocolate	
└ Hazelnut	
└ Vanilla	
└ Lemon	