



2 BITES

Truffled ham & cheese sandwich croquette.	3,5
Caesar croquette.	3,5
Cantabrian anchov.	2,5u.
Natural oyster.	6,5
Glass bread coca with tomato.	6
Bread service.	3

4 BITES

Grilled vegetable salad Potato, carrot, and grilled tuna.	12
Finca Victoria tortilla Potatoes in fish stew sauce with cod and sobrasada.	14
Oyster omelette with garlic and parsley.	17
Caramelized onion omelette.	8

STARTERS

Pickled vegetable salad with marinated, cured, and cooked pork neck tartare.	15
Tomato and "esqueixats" from Sa Riera.	19
Zucchini flowers stuffed with prawns, bechamel, and basil.	18
Roasted little gem lettuce, flat peach, and Fonteta recuit (fresh local cheese).	16
Salted cod brandade with baked potato.	17
4 Summer blue fish meatballs, tomato and capers.	16
Green beans with potato and traditional sausage.	14
Grilled shellfish with olive oil, lemon and pepper	22
Escalivada (grilled roasted vegetables) with bonito and olives.	21

CATALAN PASTAS

Seafood noodles casserole	19
Macaroni gratin with roast chicken	16

SENYORET-STLYE RICE (min 2 pax.)

Empordà: Dark sofrito, cuttlefish, crayfish, and sausage.	26px
Girona: Chicken, mushrooms, and snails.	24px
Boat: Prawn tail, scampi, and sea cucumber.	35px

SEA AND MOUNTAIN

Meatballs with cuttlefish.	21
Tuna fricandó (Catalan-style tuna stew).	26

2 COOKED CASSEROLES

"La caldereta de Sa Riera" (min. 2 pax). Lobster casserole with egg romesco sauce	45px
Pigeon with grilled spinach and plum	39px

GRILL:

| sea |

Fish of the day from Palamós market We serve the fish filleted but with the bone to better preserve its flavor and juiciness.	s.m.
Grilled seafood	s.m.
Sardines "a la bruta" (dirty style) with bread and tomato.	17

| mountain |

Catalan sausage from Cal Rovira	19
Glazed veal sweetbreads	24
Entrecôte (recommandé pour 2 personnes)	58
Chicken (recommended for 2 people)	43

All grilled dishes come with grilled vegetables and a variety of dressings, served in the center to share.