



SNACKS

Olives stuffed with anchovies	5.00€
Fried chickpeas <i>From our garden with lime and spicy salt</i>	5.75€
Anchovies from l'Escala "El Xillu"	7.50€
Hummus <i>With chickpeas from our garden with crispy papadum</i>	6.50€
Iberian ham croquettes	8.50€
Shrimp croquette (unit)	4.50€
Acorn-fed Iberian ham <i>Portion: 50 gr</i>	17.00€
<i>Portion: 100gr</i>	32.00€
Fried squid strips	9.80€
Pa amb tomàquet <i>Bread soaked in tomato, seasoned with olive oil and salt</i>	4.75€
Patatas Bravas <i>Fried potatoes with spicy tomato sauce</i>	9.50€
Steamed mussels	11.00€

STARTERS

Oysters (unit) <i>Dressed with tiger's milk</i>	4.85€
Pumpkin cream soup <i>Mango and orange</i>	12.00€
Grilled watermelon <i>Sesame, smoked sardines and sprouts</i>	14.50€
Seasonal salad	11.50€
Peas <i>With blood sausage and cuttlefish</i>	15.00€
Bulgur <i>With crudites, yoghurt dressing and herbs</i>	13.50€
Prawns from Cap De Creus 150g <i>Grilled with coarse sea salt</i>	m.p
Tuna raviolis <i>Filled with candied tomato, spring onions with anchovies' vinaigrette</i>	15.00€
Roasted cauliflower <i>Truffled parmentier and spring vegetables</i>	14.00€
Roast cannelloni	12.50€



MAIN COURSES

Hostal Empúries Rice <i>Red prawns</i>	24.00€ p.p
Lobster creamy rice	26.00€ p.p
Rice with seasonal vegetables	19.00€
Grilled scallop <i>Thistle cream, asparagus and Lardo di Colonnata</i>	20.00€
Fish of the day with its garnish	m.p.
Market Fish	m.p
Deep-fried scorpion fish <i>Leaves and dipping sauces</i>	90.00€/kg
Duck magret “Collvert” <i>Seasonal fruits chutney and leeks</i>	21.00€
Beef ECO Burger	15.90€
Girona’s beef sirloin <i>Gratin, kale, strawberries and meat sauce</i>	25.00€
Roasted lamb shoulder <i>With mashed sweet potato and mushrooms</i>	22.00€

DESSERTS

Orange carpaccio <i>Lemon curd, fennel and mango sorbet</i>	8.00€
Cheesecake <i>Sheep’s milk, caramelized apples and honey</i>	8.50€
Chocolate ganache <i>Baileys cream and coffee</i>	8.50€
Light « <i>Torrija</i> » <i>Elaborated with xeixa wheat bread cultivated in our garden, roasted pineapple and coconut ice cream</i>	8.50€
Hazelnut coolant <i>Vanilla ice cream and cocoa</i>	8.50€
Yoghurt foam <i>With mango coulis</i>	8.00€
Chestnut cake <i>Milk jam, cocoa and meringue</i>	8.50€
Recuit del Pauet (cottage cheese) <i>Honey and strawberries</i>	7.50€

Extra charge of 2.50€ p.p for service in terrace. 10% VAT included on the price.

Please let us know any intolerance to propose the best alternative.

Children's menu available