



TO SHARE

Olives stuffed with anchovies	5.00€
Fried chickpeas with lime and spicy salt	6.50€
Anchovies from l'Escala "El Xillu"	9.00€
Hummus with crispy papadum	7.00€
Iberian ham croquettes	8.50€
Shrimp croquette (unit)	4.50€
Crispy onion flower	10.00€
Acorn-fed Iberian ham	
Portion: 50 gr	17.00€
Portion: 100gr	32.00€
Fried squid strips	14.00€
"Pa amb tomàquet" (bread soaked in tomato, seasoned with olive oil and salt)	4.75€
"Patatas Bravas" (fried potatoes with spicy tomato sauce)	9.50€
Steamed mussels	11.00€
Clams à la marinière	15.00€

STARTERS

Oysters dressed with tiger's milk (unit)	4.85€
Sea bass ceviche	15.00€
Tuna raviolis	15.00€
Arugula and apple salad, grapefruit, and pickled onion	12.50€
Caesar salad	13.50€
Wrapped "Recruit" and anchovies	15.50€
Salted cod brandade	14.00€
Semolina gnocchi, with roasted tomatoes and mozzarella	14.50€
Prawns from Cap de Creus grilled with coarse sea salt (150g)	m.p
Pumpkin soup, with coconut, seeds, and curcuma	13.50€
Candied Artichokes, Dutch sauce, ham, and spinach chips	16.00€
Leek Tartlet	13.00€
Cauliflower solid, with bimi, broccolini, mushrooms and smoked sardines	13.50€
Gruyere cheese capeletti	15.00€
Grilled scallops, jowl, peas and asparagus	17.00€



MAIN COURSES

Hostal Empúries Rice with red prawns	24.00€ p.p
Lobster creamy rice	32.00€ p.p
Rice with seasonal vegetables	19.00€
Soupy rice with seafood	26.00€ p.p
Grilled hake, with vegetable chop suey	18.00€
Market Fish	m.p.
Deep-fried scorpion fish, leaves and dipping sauces	90.00€/kg
Duck magret “5 Aglans” with <i>seasonal fruits chutney and leeks</i>	19.00€
Beef ECO Burger	16.00€
Girona’s beef sirloin, celeriac	25.00€
Roasted lamb shoulder with roasted sweet potato and onions	22.00€
Confit cod loin, Grapes, almonds and gremolata	19.50€
Monkfish with potato emulsion	19.50€
Crispy pig’s feet, with bacon and tubers from our vegetable garden	18.00€

DESSERTS

Orange carpaccio, citron ice cream	8.00€
Chocolate ganache, Baileys cream and coffee	8.50€
Cheesecake, sheep’s milk, caramelized apples and honey	8.50€
Hazelnut coulant, vanilla ice cream and cocoa	8.50€
Light Torrija, elaborated with xeixa wheat bread cultivated in our garden, roasted pineapple and coconut ice cream	8.50€
Yoghurt foam, with mango coulis	8.00€
Pear Strudel, with vanilla ice cream	8.00€
Recuit del Pauet (cottage cheese), honey and strawberries	7.50€

Extra charge of 2.50€ p.p for service in terrace. 10% VAT included at all prices.

Please, let us know for any allergy.

Kids menu available.