

**Appetizers -**

- Snacks 2,5€

**Starters -**

- **Amélie n.2 oyster.** To choose: au naturel, Paris sauce or Mexico sauce 7€/u

- House-cured **salmon** 16€

- **Carpaccio of prawns from Roses,** caramelized onion and tarragon 18€

- **Razor-clams** in a lukewarm escabeche of carrot and saffron 19€

- **Iberian ham** (100 grs.) 38€

- "Spicy" pickled **mussels** and French-fries 14€

- **Mardonald,** hamburger from the sea 17€

- **Fried sonsos** (Mediterranean sand eel), nori salt and lemon 15€

- Bread with tomato 2,5€

## ENGLISH

### Main -

- Salted **prawns from Roses** ( 6 units ) 45€
- Roasted **sea bass**, smoked aubergine puree and fresh cream 19€
- **Rock fish "suquet"**, confit potatoes and aioli 38€
- **Dry rice** of red **prawn** from Roses (200 grs.) 32€
- **Black rice** of squids (200 grs.) 28€
- Dices of beef fillet with green pepper sauce 32€
- **Duck magret**, celeriac puree and beetroot 25€

### Sides -

- French fries, escalibada (vegetables), green peppers from Padrón 3,5€
- Green asparagus 4€

### Desserts -

- Steamed Chocolate cake 10€
- Crema Catalana with pineapple 8€
- Lukewarm cheesecake 12€
- Iced lemon 8€