



## ENGLISH

### RAW BAR

#### FRENCH OYSTERS GILLARDEAU N° 2

|                                                |     |
|------------------------------------------------|-----|
| <b>AU NATURALE</b>                             | 5,5 |
| Price per unit                                 |     |
| <b>WITH LIME CEVICHE</b>                       | 6,5 |
| Price per unit                                 |     |
| <b>WITH SHRIMP TARTAR</b>                      | 7,5 |
| Price per unit                                 |     |
| <b>OYSTER SELECTION</b>                        | 36  |
| 2 of each, 6 pieces total                      |     |
| <b>2 OYSTERS + 2 GLASSES OF CAVA</b>           | 22  |
| <b>SIBERIAN ROYAL "CALVISIUS" CAVIAR</b>       | 24  |
| 10 g of Siberian sturgeon caviar               |     |
| <b>CAVIAR + 2 GLASSES OF CAVA</b>              | 34  |
| <b>LOBSTER ROLL</b>                            | 14  |
| Mini brioche stuffed with lobster              |     |
| Price per unit                                 |     |
| <b>2 LOBSTER ROLLS + 2 GLASSES OF CAVA</b>     | 38  |
| <b>SALMON TIRADITO AND AVOCADO</b>             | 22  |
| with sweet chili sauce                         |     |
| <b>CEVICHE</b>                                 | 23  |
| with mango, coconut and lime                   |     |
| <b>RED TUNA TARTAR</b>                         | 24  |
| with Mexican toast, avocado and chipotle sauce |     |
| <b>BEEF TENDERLOIN TARTAR</b>                  | 26  |
| with fried egg and French fries                |     |

### STARTERS

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| <b>BURRATA SALAD</b>                                                     | 16 |
| with tomato, basil, pine nuts and black olives                           |    |
| <b>AVOCADO SALAD</b>                                                     | 17 |
| with lettuce, cherry tomatoes, mango and coconut                         |    |
| <b>GAMMARUS FRESH SALAD</b>                                              | 16 |
| with tuna belly                                                          |    |
| <b>OPEN OMELETTE WITH RED PRAWN</b>                                      | 28 |
| chanterelles and Iberian pork belly                                      |    |
| <b>RIGATONI WITH PORCINI CREAM</b>                                       | 16 |
| foie gras and truffle                                                    |    |
| <b>FOIE GRAS MI-CUIT</b>                                                 | 17 |
| with passion fruit and pistachios                                        |    |
| <b>IBERIAN HAM</b>                                                       | 28 |
| <b>FRIED ANCHOVIES</b>                                                   | 16 |
| with lemon mayonnaise                                                    |    |
| <b>CALAMARI IN TEMPURA</b>                                               | 19 |
| with tartar sauce                                                        |    |
| <b>IBERIAN HAM CROQUETTES</b>                                            | 15 |
| <b>SEA URCHINS</b>                                                       | 29 |
| stuffed and au gratin. 5 units                                           |    |
| <b>GRILLED OCTOPUS</b>                                                   | 26 |
| with creamy potato and kimchi sauce                                      |    |
| <b>STEAMED MUSSELS</b>                                                   | 16 |
| with olive oil, pepper and lemon                                         |    |
| <b>ASSORTED SHELLFISH</b>                                                | 42 |
| with garlic and chili. Mussels, clams, razor clams, cockles and scallops |    |
| Recommended for 2 people                                                 |    |

### BREAD

|                                              |     |
|----------------------------------------------|-----|
| <b>COCA BREAD WITH TOMATO</b>                | 4,5 |
| and extra virgin olive oil                   |     |
| <b>RUSTIC SOURDOUGH BREAD</b>                | 5,5 |
| with extra virgin olive oil and fleur de sel |     |

We have at your disposal information about the allergen content of our dishes.

Due to the characteristics of our kitchen and plating procedures, all the dishes on the menu may contain the following traces: gluten-containing grains, crustaceans, fish, egg, peanuts, soy, dairy products, nuts, celery, mustard, sesame, sulphites, lupin beans and mollusks



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### RICE DISHES

Minimum 2 persons. Price per person.

|                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------|----|
| <b>BLACK RICE</b> with cuttlefish and clams                                                            | 24 |
| <b>FIDEUÀ.</b> Noodles with prawns, calamari and allioli                                               | 24 |
| <b>FIDEUÀ WITH OCTOPUS,</b> burrata stracciatella and spicy oil                                        | 28 |
| <b>PAELLA WITH SEASONAL VEGETABLES,</b> shiitake and Kale                                              | 23 |
| <b>RISOTTO</b> with porcini, green asparagus and Parmesan cheese (vegan option with truffle)           | 24 |
| <b>SEA AND MOUNTAIN PAELLA</b> with bay prawns, cuttlefish, pork and sausages                          | 24 |
| <b>PAELLA WITH DUCK MAGRET AND FOIE</b>                                                                | 28 |
| <b>RED TUNA PAELLA</b>                                                                                 | 25 |
| <b>PAELLA SENSE FEINA</b> with shrimps, mussels and monkfish.<br>Everything peeled, de-shelled and cut | 26 |
| <b>GAMMARUS RICE.</b> rice with lobster cooked in stock                                                | 38 |
| <b>LOBSTER AND RED PRAWN PAELLA</b>                                                                    | 45 |

### ES LLAMÁNTOL FRIT

Stir fried lobster with pan-fried  
potatoes and eggs

45

### GRILLED SEAFOOD

Recommended for 2 people

Lobster, shrimps, prawns, calamari, clams, razor  
clams, cockles, scallops and mussels

140 (70 pp)

## MEAT

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| <b>CHICKEN AND GNOCCHI</b><br>with Parmesan sauce, shiitake and capers                                     | 22 |
| <b>GRILLED ANGUS BURGER</b><br>with bacon, cheese and French fries                                         | 19 |
| <b>PORK RIBS</b><br>with barbecue sauce and gratin potatoes                                                | 26 |
| <b>STEAK &amp; FRIES</b><br>350g entrecote with French fries and chimichurri                               | 32 |
| <b>BEEF TENDERLOIN CAFÉ DE PARIS</b><br>with roast potatoes and mushrooms                                  | 34 |
| <b>DRY-AGED T-BONE STEAK 1KG</b><br>with roast potatoes, vegetables and salad.<br>Recommended for 2 people | 90 |

## FISH

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| <b>GRILLED SALMON FILLET</b><br>with gremolata, carrots, mashed potatoes<br>and a warm shallot vinaigrette | 26 |
| <b>GRILLED SQUID</b><br>with vegetables and confit potatoes                                                | 26 |
| <b>WHOLE GRILLED MONKFISH</b><br>with garlic, chile and baked potatoes                                     | 27 |
| <b>GRILLED TURBOT</b><br>with fried garlic in a Bilbaina-style sauce                                       | 36 |
| <b>BAKED SEA BASS</b><br>with potatoes, onion and tomato                                                   | 35 |

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