



Crusty bread with tomato ration 3,00

Assorted bread basket 1,80

Starters

Pear and roasted pumpkin salad with walnuts and parmesan cheese 12,00

Lettuce buds with marinated fresh tuna 14,60

Goat cheese salad with quince, walnuts, pine nuts and honey french dressing 12,60

Chicken croquettes 10,00

Tigres | Mussels stuffed with fish and shellfish 12,60

Caramelized duck foie gras with toasties 14,60

Grilled green asparagus with romesco sauce and shavings of ham 14,60

Anchovies from Tossa and crusty bread with tomato 14,60

Carpaccio of prawns from Palamós 22,50

Batter squid rings 14,00

Fresh cockles sauteed 14,60

Small crayfish from Blanes sauteed 14,60

Steamed small mussels 14,60

Squids sauteed with garlic and parsley in ink 18,00

Can Pini tray with cockles, small mussels, crayfish and small squids 60,00

Meat

Beef fillet with duck foie gras and Porto wine sauce 26,00

Beef fillet in salt crust with iberian ham sauce 28,00

Veal entrecôte from Girona chargrilled 20,00

Duck breast with figs sauce 16,50

Goat chops breaded or chargrilled 18,60

Sauces

Alioli, Mayonaise, Romesco, Mustard 1,50

Gren pepper, Roquefort, Porto 2,50

Prices include 10% VAT. We take cash, Visa and Mastercard. Tips are not included.

Please advise on allergies requirements, our staff will advise on alternative dishes.

We can't guarantee our dishes are allergen free.



Fish

- Grilled turbot with chargrilled vegetables 24,00
- Grilled seabass with chargrilled vegetables 26,00
- Grilled monkfish with chargrilled vegetables 26,00
- Turbot with prawns sauce 28,00
- Monkfish and Norway lobster au gratin with roasted garlics aioli 28,00
- Cod confit with rosemary, veggies and cream of roasted garlics 26,00
- Seabass in salt crust with chargrilled vegetables (2 people) 29,00 per person
- Baked seabass with garlic and potatoes (2 people) 28,00 per person

Shellfish

- Prawns from Palamos grilled 36,00
- Opened king prawns grilled 36,00
- Grilled 500gr. Lobster 50,00€
- Grilled Red Langouste 15,00€/100gr
- Red Langouste in casserole with garlic and potatoes 15,00€/100gr
- Seafood special tray:
Cooking for 2 or more. Price per person
- Langouste, lobster, shrimps, Norway lobsters, cockles and mussels 50,00

Fish casseroles

- Cooking for 2 or more. Price per person*
- * Cim i tomba | Monkfish and turbot with potatoes (Tossa traditional dish) 28,00
- Zarzuela | Monkfish and turbot, prawns and crayfish 38,00
- Carmeta's Suquet | Monkfish and lobster with potatoes 38,00

Paella & Rice

- Cooking for 2 or more. Price per person*
- Seafood Paella with shrimps and prawns 21,00
- Seafood Paella "Señorito", without fishbones or shells 21,00
- Vegetables Paella 18,00
- Fideuá · Noodles Paella with seafood 21,00
- * Rice casserole with spider-crab 24,00
- * Rice casserole with lobster 28,00
- * Noodles casserole with lobster 28,00

* Tossa's traditional cuisine

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