


# CASTLANIA

TOSSA DE MAR • COSTA BRAVA



CERVESA ARTESANA AMB MEL DE TOSSA  
CRAFT BEER BREWED WITH HONEY

## STARTERS

<i>Pear and roasted pumpkin salad with walnuts and parmesan cheese</i>	12,00
<i>Lettuce buds with marinated fresh tuna</i>	14,60
<i>Goat cheese salad with quince, walnuts, pine nuts and honey french dressing</i>	12,60
<i>Chicken croquettes (6 u)</i>	9,50
<i>Tigres   Mussels stuffed with fish and shellfish (4 u)</i>	10,00
<i>Caramelized duck foie gras with toasties</i>	14,60
<i>Grilled green asparagus with romesco sauce and shavings of cured ham</i>	14,60
<i>Anchovies from Tossa and crusty bread with tomato </i>	12,60
<i>Carpaccio of prawns from Palamós</i>	22,50
<i>Batter squid rings</i>	14,00
<i>Small crayfish from Blanes sauteed</i>	18,00
<i>Fresh cockles sauteed</i>	18,00
<i>Steamed small mussels</i>	14,60
<i>Squids sauteed with garlic and parsley in ink</i>	20,00

## GRILLED MEATS

<i>Beef fillet with duck foie gras and Porto wine sauce</i>	26,00
<i>Beef fillet in salt crust with iberian ham sauce</i>	28,00
<i>Beef entrecôte chargrilled and roasted potatoes</i>	22,00
<i>Duck breast with figs sauce</i>	16,50
<i>Goat chops breaded or chargrilled</i>	19,00

### BREADS



<i>Crusty bread with tomato ration</i>	p.p. 3,00
<i>Bread basket</i>	2,50

### SAUCES



<i>Alioli, mayonaise, romesco, mustard</i>	2,00
<i>Gren pepper, roquefort, porto</i>	3,50



### TOSSA'S TRADITIONAL CUISINE

*Please advise on allergies requeriments, our staff will advise on alternative dishes.*

*We can't guarantee our dishes are allergen free.*

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

## FISH

<i>Grilled turbot with chargrilled vegetables</i>	24,00
<i>Grilled seabass with chargrilled vegetables</i>	26,00
<i>Grilled monkfish with chargrilled vegetables</i>	26,00
<i>Turbot with prawns sauce</i>	29,00
<i>Monkfish and Norway lobster au gratin with roasted garlics aioli</i>	30,00
<i>Seabass in salt crust with chargrilled vegetables (2 people. price per person)</i>	29,00
<i>Baked seabass with garlic and potatoes (2 people. price per person)</i>	29,00

### SEAFOOD SPECIAL TRAY

*Cooking for 2 or more.  
Price per person*


*Langouste, lobster,  
shrimps, Norway lobsters,  
cockles and mussels  
60,00*

### SHELLFISH

<i>Prawns from Palamós grilled</i>	42,00
<i>Opened king prawns grilled</i>	38,00
<i>Grilled 500g lobster</i>	40,00
<i>Grilled red langouste</i>	100g/ 15,00
<i>Red langouste in casserole with garlic and potatoes</i>	100g/ 15,00



### FISH CASSEROLE

*Cooking for 2 or more. Price per person*

<i>Cim i tomba   Monkfish and turbot with potatoes (Tossa traditional dish)</i> 	29,00
<i>Zarzuela   Monkfish and turbot, prawns and crayfish</i>	38,00
<i>Carmeta's Suquet   Monkfish and lobster with potatoes</i>	38,00

### PAELLA & RICE

*Cooking for 2 or more. Price per person*

<i>Seafood paella with shrimps and prawns</i>	24,00
<i>Seafood paella "Señorito", without fishbones or shells</i>	22,00
<i>Black paella with little squids and prawns</i>	22,00
<i>Vegetables Paella</i>	18,00
<i>Fidenú · Noodles Paella with seafood</i>	22,00
<i>Rice casserole with spider-crab</i>	26,00
<i>Rice casserole with lobster</i> 	29,00
<i>Noodles casserole with lobster</i> 	29,00