


STARTERS

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| <i>Fresh tomatoes salad with red onion</i>  | 10,50 |
| <i>Beetroot carpaccio with grilled goat cheese</i>  | 10,50 |
| <i>Chargrilled leeks with romesco</i>  | 10,50 |
| <i>Marinated tuna with roasted tomatoes and endives</i> | 14,50 |
| <i>Carpaccio of prawns from Palamós and foie gras micuit</i> | 22,50 |
| <i>Anchovies from Tossa and crusty bread with tomato</i>  | 18,00 |
| <i>Caramelized duck foie gras with toasties</i> | 18,00 |
| <i>Crunchy artichokes, iberian pork belly and egg yolk</i> | 22,00 |
| <i>Iberico cured ham 100%</i> | 28,50 |
| <i>Grilled green asparagus with romesco sauce and cured ham</i> | 15,00 |
| <i>Batter squid rings</i> | 16,00 |
| <i>Steamed small mussels with black pepper and lemon</i> | 15,00 |
| <i>Squids sauteed with garlic and parsley in ink</i> | 28,00 |
| <i>Small prawns from Blanes sauteed</i> | 28,00 |
| <i>Scallops with creamy romescu sauce</i> | 23,50 |
| <i>Homemade croquettes</i> | |
| <i>Chicken croquettes (6 u)</i> | 10,00 |
| <i>Shellfish croquettes (4 u)</i> | 12,00 |
| <i>Prawn croquettes (6 u)</i> | 18,00 |

CHARGRILLED MEATS

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| <i>Beef fillet with vegetables</i> | 30,00 |
| <i>Beef fillet with duck foie gras and Porto wine sauce</i> | 34,00 |
| <i>Beef fillet in salt crust with iberian ham sauce</i> | 34,00 |
| <i>Duck breast with roasted apple with vegetables</i> | 22,50 |
| <i>Beef entrecote 400 gr with vegetables</i> | 26,00 |

BREADS



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| <i>Crusty bread with tomato ration</i> | <i>p. p.</i> | 3,80 |
| <i>Bread per person</i> | | 1,50 |

SAUCES







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| <i>Alioli, mayonaise, romesco, mustard</i> | 3,00 |
| <i>Gren pepper, roquefort, Port wine</i> | 4,00 |

Prices with 10% VAT included. We accept cash, Visa and Mastercard. Tips are not included.

Restaurant closing time: Lunches at 17.30 h and dinners at 00.30 h

PAELLA & RICE

Cooking for 2 or more


| | <i>price per person</i> |
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| <i>Seafood paella with shrimps and prawns</i> | 32,00 |
| <i>Seafood paella "Señorito", without fishbones or shells</i> | 29,00 |
| <i>Black paella with little squids and prawns</i> | 32,00 |
| <i>Paella with porcini mushrooms and truffle</i>  | 29,00 |
| <i>Fideuá · Noodles Paella with seafood</i> | 29,00 |
| <i>Rice casserole with lobster</i>  | 38,00 |
| <i>Rice casserole with spider crab</i>  | 35,00 |
| <i>Noodles casserole with lobster</i>  | 38,00 |

FISH

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|---|-------|
| <i>Grilled turbot with chargrilled vegetables</i> | 30,00 |
| <i>Grilled monkfish with chargrilled vegetables</i> | 30,00 |
| <i>Monkfish and Norway lobster au gratin with roasted garlic aioli</i> | 35,00 |
| <i>Seabass in salt crust with chargrilled vegetables (2 people. price per person)</i> | 38,00 |
| <i>Baked seabass with garlic and potatoes (2 people. price per person)</i> | 38,00 |

FISH CASSEROLES

Cooking for 2 or more

| | <i>price per person</i> |
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| <i>Monkfish and shrimpos Tossa style (Tossa traditional dish)</i>  | 38,00 |
| <i>Cim i tomba Monkfish and turbot with potatoes (Tossa traditional dish)</i> | 38,00 |
| <i>Zarzuela Monkfish and turbot, prawns and crayfish</i> | 46,00 |
| <i>Carmeta's Suquet Monkfish and lobster with potatoes</i> | 46,00 |

SEAFOOD SPECIAL TRAY

Cooking for 2 or more.

Price per person

Langouste, lobster, shrimps, Norway lobsters, cockles, mussels and scallops
90,00

SHELLFISH

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| <i>Prawns from Costa Brava grilled</i> | <i>s/ m</i> |
| <i>Opened king prawns grilled (3 pieces)</i> | 38,00 |
| <i>Grilled 600g red lobster</i> | 50,00 |
| Specialties: | |
| <i>Grilled red langouste</i> | 1kg/ 180,00 |
| <i>Red langouste in casserole with garlic and potatoes</i> | 1kg/ 180,00 |



TOSSA'S TRADITIONAL CUISINE



VEGETARIAN DISHES

*Please advise on allergies requirements, our staff will advise on alternative dishes.
We can't guarantee our dishes are allergen free.*