







STARTERS

Garden salad 	10,50
Fresh tomatoes salad with red onion 	10,50
Courgette carpaccio with pine nuts and a hint of romesco 	10,50
Chargrilled leek with romesco 	10,50
Marinated tuna with roasted tomatoes and endives	14,50
Carpaccio of prawns from Palamós and foie gras micuit	22,50
Anchovies from Tossa and crusty bread with tomato 	16,50
Caramelized duck foie gras with toasties	14,50
Crunchy artichokes, iberian pork belly and egg yolk	21,00
Iberico cured ham and crusty bread with tomato	30,00
Roasted meat cannelloni with foie gras sauce	14,50
Grilled green asparagus with romesco sauce 	12,50
Batter squid rings	15,00
Steamed small mussels with black pepper and lemon	14,00
Squids sauteed with garlic and parsley in ink	26,00
Small prawns from Blanes sauteed	26,00
Steamed cockles with a touch of pepper and lemon	22,00
Homemade croquettes	
Chicken croquettes (6 u)	10,00
Cod croquettes (4 u)	12,00
Shellfish croquettes (4 u)	12,00

CHARGRILLED MEATS

Beef fillet with garnish	28,00
Beef fillet with duck foie gras and Porto wine sauce	32,50
Beef fillet in salt crust with iberian ham sauce	30,50
Duck breast with apple	20,50
Beef entrecote 400 gr with garnish	24,00

BREADS



Crusty bread with tomato ration	p. p. 3,60
Bread per person	1,30

SAUCES







Alioli, mayonaise, romesco, mustard	3,00
Gren pepper, roquefort, Port wine	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

price per
person

Seafood paella with shrimps and prawns	30,00
Seafood paella "Señorito", without fishbones or shells	26,00
Black paella with little squids and prawns	28,00
Paella with porcini mushrooms and truffle 	24,00
Fideuá · Noodles Paella with seafood	26,00
Rice casserole with lobster 	38,00
Rice casserole with spider crab 	32,00
Noodles casserole with lobster 	38,00


FISH

Grilled seabass with chargrilled vegetables	28,00
Grilled turbot with chargrilled vegetables	28,00
Grilled monkfish with chargrilled vegetables	28,00
Monkfish and Norway lobster au gratin with roasted garilcs aioli	32,00
Seabass in salt crust with chargrilled vegetables (2 people. price per person)	38,00
Baked seabass with garlic and potatoes (2 people. price per person)	38,00

FISH CASSEROLES

Cooking for 2 or more

price per
person

Cim i tomba Monkfish and turbot with potatoes (Tossa traditional dish) 	36,00
Zarzuela Monkfish and turbot, prawns and crayfish	44,00
Carmeta's Suquet Monkfish and lobster with potatoes	46,00

SEAFOOD
SPECIAL TRAY

Cooking for 2 or more.
Price per person

Langouste, lobster,
shrimps, Norway lobsters,
cockles, mussels
and scallops
80,00

SHELLFISH

Prawns from Blanes grilled	s/ m
Opened king prawns grilled (3 pieces)	38,00
Grilled 600g lobster	50,00
Grilled red langouste	1 kg/ 160,00
Red langouste in casserole with garlic and potatoes	1 kg/ 160,00



TOSSA'S TRADITIONAL CUISINE



VEGETARIAN DISHES

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