




**Can Pini**  
· RESTAURANT ·

## STARTERS

<i>Fresh tomato salad with red onion</i> 	10,50
<i>Beetroot carpaccio with grilled goat cheese</i> 	12,00
<i>Marinated tuna with roasted tomatoes and endives</i>	14,50
<i>Anchovies from Tossa and crusty bread with tomato</i> 	19,00
<i>Crunchy artichokes, iberian pork belly and egg yolk</i>	22,50
<i>Iberico cured ham 100%</i>	29,50
<i>Grilled green asparagus with romesco sauce and cured ham</i>	15,00
<i>Marinated salmon tacos with charred oil and soy sauce</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>	29,00
<i>Roasted duck cannelloni and foie gras sauce</i>	16,00
<i>Chicken croquettes (6 u)</i>	10,00

## CHARGRILLED MEATS

<i>Beef fillet with vegetables</i>	30,00
<i>Beef entrecote 450 gr with vegetables</i>	28,00
<i>Chargrilled duroc pork tenderloin with figs sauce</i>	22,00

*Extra gratinated goat cheese +3,00*

### BREADS



<i>Crusty bread with tomato ration</i>	<i>p. p.</i> 4,00
<i>Bread per person</i>	1,80
<i>Bread gluten-free</i>	1,50

### SAUCES & EXTRAS





<i>Alioli, mayonnaise, romesco, mustard</i>	4,00
<i>Green pepper, roquefort, almond cream</i>	5,00
<i>Fries</i>	5,00

*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
<i>Seafood paella with shrimps, prawns and mussels</i>	32,00
<i>Seafood paella "Señorito", without fish bones or shells</i>	30,00
<i>Black paella with little squids and prawns</i>	30,00
<i>Paella with porcini mushrooms, artichokes and truffle</i> 	29,00
<i>Fideuá · Noodles Paella with seafood</i> 	30,00

## FISH

<i>Grilled turbot with chargrilled vegetables</i>	32,00
<i>Grilled monkfish with chargrilled vegetables</i>	32,00
<i>Monkfish and Norway lobster au gratin with roasted garlic aioli</i>	36,00
<i>Seabass with chargrilled vegetables</i>	22,00
<i>Oven-baked cod with tomato and sliced baked potatoes</i>	22,00
<i>Bella Lola - Baked whole monkfish and potatoes, onion and pine nuts</i>	40,00

## FISH CASSEROLES

Cooking for 2 or more

	price per person
<i>Cim i tomba   Monkfish and turbot with potatoes (Tossa traditional dish)</i> 	36,00
<i>Surf and turf meatballs with cuttlefish and peas</i> 	30,00
<i>Carmeta's Suquet   Monkfish and lobster with potatoes</i>	48,00

## SHELLFISH

<i>Opened king prawns grilled (3 pieces)</i>	40,00
<i>Grilled 600g red lobster</i>	55,00
<b>Specialities:</b>	
<i>Grilled red langouste</i>	1 kg / 180,00
<i>Red langouste in casserole with garlic and potatoes</i>	1 kg / 180,00



TOSSA'S TRADITIONAL CUISINE



VEGETARIAN DISHES

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

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