

APPETIZERS

Squid rings in batter	15,50€
Grilled squid with garlic and parsley	14,75€
Anchovies from L'Escala and toasted bread with tomato	14,50€
Cod fritters	10,00€
Small squids and prawns croquettes	11,00€
Patatas Bravas El Far	12,00€
Octopus Galician-Style	15,75€
Steamed rock mussels	9,75€
Shoulder of Iberian ham and toasted bread with tomato	19,50€
Grilled Galician razors clams	18,00€
Ham and cheese croquettes	9,50€
Fried small fish with toasted bread and romesco sauce	16,50€
Toasted Catalan bread with tomato	3,50€

STARTERS AND SALADS

Foie gras terrine with apple compote and brioche toasts	18,00€
Garden salad with tuna and anchovies	13,00€
Palamós prawn's carpaccio with avocado and pine nuts	22,00€
Melon soup with ham shavings	12,00€
Tomato tartar with guacamole and tempura sardines	13,00€
Lamb's lettuce salad with mango, avocado and prawns	14,50€
Veal carpaccio with parmesan shavings and mustard	15,75€
Fresh pasta sautéed with prawns, courgette and shiitake	15,00€
Tomato and burrata salad with tuna and basil	14,00€

^{*} Tomato bread service per table 3,90€

^{*} Special bread for celiac people 2,00



RICES AND NOODLES

(Two people minimum, price per person)

Broth rice à la marinière with Dublin bay prawns P.P.	19,50€
Seafood paella El Far P.P.	22,00€
Medium broth rice of lobster P.P.	29,50€
Grilled rice with turbot and prawn from Palamós P.P.	24,50€
Grilled black rice with cuttlefish and prawns with allioli au gratin P.P.	23,00€
Noodles <i>rossejat</i> with cuttlefish and prawns	17,50€

FRESH FISH FROM OUR COAST

Grilled, baked, with fried garlic, Catalan style or suquet style

MEATS AND CASSEROLE DISHES

Girona veal tenderloin with Jabugo sauce	26,50€	
Duck magret from L'Empordà with cherries sauce	18,75€	
Baked lamb of shoulder Catalan style	18,75€	

P.P. Local Product Km.0. Our rice is made with rice from Pals.