

## **APPETIZERS**

Squid rings in batter	16,90€
Anchovies from L'Escala and toasted bread with tomato	14,90€
Cod fritters with quince "allioli"	11,90€
Small squids and prawn's croquettes	11,10€
Patatas Bravas El Far	10,50€
Octopus Galician-Style	15,90€
Clams à la marinière	22,50€
Grilled coquina clams	15,75€
Ham and cheese croquettes	9,90€
Iberian ham with toasted bread with tomato	23,25€
Fried small fish with toasted bread and romesco sauce	18,90€
Toasted Catalan bread with tomato	3,90€

# **STARTERS AND SALADS**

Foie gras terrine with apple compote and brioche toasts	19,50€
Garden salad with asparagus, tuna and anchovies from L'Escala	13,90€
Figs salad with cured ham, burrata and honey	15,50€
Rocket salad with truffled brie cheese, pear jam and dried fruits	14,50€
Escalivada "trinxat" with tempura sardines and romesco sauce	13,90€
Free-range scrambled eggs with Catalan sausage and wild mushrooms	15,90€
Santa Pau beans with small cuttlefish and clams	17,75€
Pumpkin cream with pine nuts and Parmesan cheese	12,50€

Tomato bread service per table 3,90€ Special bread for celiac people 2,00

Please, let us know if you have any allergies or special dietary requests

Prices VAT included



### **RICES AND NOODLES**

(Two people minimum, price per person)

Seafood paella El Far P.P.	22,00€
Medium broth rice with spider crab P.P.	22,00€
Grilled rice with turbot and prawns from Palamós P.P.	25,90€
Grilled black rice with cuttlefish and prawns au gratin with "allioli" P.P.	23,00€
Noodles rossejat with cuttlefish and prawns	18,00€
Grilled rice with octopus and mushrooms in season	21,90€

# FRESH FISH FROM OUR COAST

Grilled, baked, with fried garlic or Catalan style	32,25€
Fish and seafood suquet	37,75€

### **MEATS**

Girona veal tenderloin with Jabugo sauce I.G.P	29,90€
Veal cheek with pumpkin purée and mushrooms in season	22,50€
Baked lamb Catalan style with potatoes	21,75€

P.P. Local Product Km.0. Our rice is made with rice from Pals. I.G.P. Protected Geographical Indication.