



APPETIZERS

Squid rings in batter	18,50€
Anchovies from L'Escala and toasted bread with tomato	14,90€
Cod fritters with quince " <i>allioli</i> "	12,25€
Small squids and prawn's croquettes	11,10€
Ham and cheese croquettes	11,90€
Patatas Bravas El Far	10,50€
Octopus Galician-Style	21,50€
Clams à la marinière	23,90€
Grilled coquina clams	16,90€
Iberian ham and toasted bread with tomato	24,90€
Grilled small cuttlefishes in black ink sauce	18,90€
Medium prawns from Palamós in salt	42,00€
Toasted Catalan bread with tomato	4,00€

STARTERS AND SALADS

Figs salad with Iberian cured ham, burrata and honey	18,90€
Garden salad with asparagus and anchovies from L'Escala	15,75€
Goat cheese salad with pear jam and dried fruits	16,90€
Palamós prawn's carpaccio with pine nut vinaigrette	27,75€
Escalivada " <i>trinxat</i> " with tempura sardines and romesco sauce	15,90€
Foie gras terrine with apple compote and brioche toasts	20,90€
Rock fish soup with prawns from Palamós	15,90€
Pumpkin cream with pine nuts and Parmesan cheese	12,75€

Tomato bread service per table 3,90€

Special bread for celiac people 2,50€



RICES AND NOODLES

(Two people minimum, price per person)

Seafood paella El Far P.P.	23,50€
Medium broth rice with Dublin Bay prawns and cuttlefish P.P.	23,50€
Grilled rice with turbot and prawns from Palamós P.P.	26,90€
Grilled black rice with cuttlefish and prawns au gratin with “ <i>alloli</i> ” P.P.	24,50€
Grilled rice with lobster	32,90€
Grilled rice with octopus, wild mushrooms and bacon	25,90€

FRESH FISH FROM OUR COAST

Grilled, baked, with fried garlic or Catalan style	32,25€
Fish and seafood “ <i>suquet</i> ”	37,75€

MEATS

Girona veal tenderloin with Jabugo sauce I.G.P.	32,90€
Magret of duck with sautéed mushrooms and pumpkin purée	25,75€
Baked lamb Catalan style with potatoes	23,75€

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

I.G.P. Protected Geographical Indication.