

## MENU SEASON 2024

### STARTERS

- Croquettes of Iberian ham or prawns.
- Anchovies with bread and tomato.
- Iberian ham with bread and tomato.
- Chicken cannelloni with bechamel sauce and parmesan.
- Andalusian style squid with mayonnaise.
- Goat cheese salad with avocado, nuts and vinaigrette.
- Pumpkin cream with croutons and pumpkin seeds.

### MAIN COURSE

- Iberian pork with sautéed vegetables.
- Baked chicken with potato and tomato.
- Hamburger with cheese, tomato and homemade fries.
- Grilled salmon with asparagus and pumpkin cream.
- Cod, garlic mousseline and sautéed spinach with spicy sausage.
- Tuna, soya and vegetables.

### DESSERTS

- Fresh pineapple with coconut ice cream.
- Cadaqués Taps with dark chocolate sauce.
- Ice cream, 2 scoops: chocolate, vanilla, hazelnut or lemon sorbet.
- Homemade Flan with whipped cream.

Menu price: 32€ per person including VAT.

First course: 14€ / Main course: 18€ / Dessert: 5,50€.

Extras: Bread with tomato (3.50€)

Portion of chips (4.50€)