

### STAR TASTINGS OF THE MACARRILLA OF 1, 2 or 3 BITES

Oyster with caviar	9,00€
Lobster cream	12,00€
Electric oyster with Sichuan flower	12,00€
Our sea urchin with prawn, red shrimp and coral foam	14,00€
Brioche with foie mouse and caramelized onion	16,00€
Red prawn tartare with premium caviar	22,00€

### RAW THINGS, FINE THINGS, FRESH AND TASTY PRODUCT

Red prawn carpaccio with premium caviar Esturión de Sarrion	28,00€
Classic Macarrilla prawn carpaccio with duck foie gras (tribute to the Delta)	32,00€
Red tuna tartare; possibly one of the best you've tried	32,00€
and if you want it with caviar	48,00€
Old cow tartare, aged for 45 days	32,00€
and if you want it with caviar	48,00€
Daily fish tartare with eel and fried egg	34,00€
6 fresh oysters on ice with lime and lemon	36,00€

### CLASSIC STARTERS AND SOME SEAFOOD

Grilled mussels since 1966	16,00€
"Lo Canyut de Delta" or sea clams	20,00€
Sea snails on the grill, like the ones from Lleida but with spikes	24,00€
Sea nettles; anemones with a salty sea flavor fried	28,00€
and if you like also with caviar	46,00€
Potera squid from home in Andalusian style	28,00€
Flambéed tiny lobsters with grandfather's cognac	28,00€
Squid "Mamellas" in Classic Fried Style	28,00€
Sautéed squid with chickpeas and caramelized onion	32,00€
Local prawns	34,00€
Octopus, Iberian pork jowl with Jerusalem artichoke and flame-grilled eggplant	34,00€
Opened langoustines, a treat you deserve	44,00€

### MAIN DISHES, PROTAGONISTS AND LEGENDS

We suggest that rice dishes and casseroles be ordered for a minimum of two people. Everything tastes better when shared.

Red noodles with prawns	26,00€
The same noodles but with real Norway lobster (subject to availability, please ask)	48,00€
Creamy rice with beach prawns	26,00€
Creamy rice with artichoke and "galeras"	26,00€
Black rice with squid "mamellas" and prawns without work	28,00€
Dry rice with garlic prawns and foam from their heads	32,00€

### MARINER LEGENDS FROM THE FISHERMEN OF CAMBRILS

Fishermen's marinera monkfish from Cambrils	34,00€
Classic fishermen's suquet with market fish	38,00€
Seafood and fish zarzuela from our coasts	44,00€
Not always available: free-range chicken with real Norway lobster	48,00€

### PORTIONS OF FISH THAT ALMOST ALWAYS HAVE, ONLY WILD

Grey mullet	26,00€
Monkfish	28,00€
Turbot	34,00€
Sole	34,00€
San Pedro rooster	36,00€
Scorpaenidae (Scorpa)	42,00€

### SINGLE DISHES, IF YOU WANT A FEAST OF FISH OR SEAFOOD, OR EVERYTHING TOGETHER, FRESH AND LOCAL

Fish appetizers	66,00€
Grilled fish and seafood platter	76,00€
Our seafood platter km 0	85,00€
1kg lobster in four courses: carpaccio, tartar, seafood stew and rice, all priced for two people	220,00€

### AND IF YOU WANT IT BY KNIFE, A CLASSIC CARNIVORE CHALLENGE AND MORE...

Grandma Montse's cannelloni	22,00€
Ham hock ingot with a reduction of its tendons and juices	24,00€
Premium tenderloin with pepper	34,00€
500g bone-in aged old cow rib chop	52,00€

