

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

<i>Lobster cream</i>	10,00€
<i>Our electric oyster with Sichuan flower</i>	12,00€
<i>Our sea urchin with prawn, red shrimp and coral foam</i>	14,00€
<i>Brioche with foie mouse, Iberian ham and classic caramelized onion</i>	16,00€

RAW THINGS, FINE THINGS, FRESH AND TASTY PRODUCT

<i>6 natural oysters, lots of ice, lemon and lime</i>	36,00€
<i>Red prawn carpaccio with premium sturgeon de Sarrion caviar as a gift</i>	28,00€
<i>La Ràpita prawn carpaccio and duck foie; tribute to the Land of the Delta</i>	28,50€
<i>Monkfish tartar from Cambrils with smoked eel and its fried egg that never fails</i>	30,00€
<i>Red tuna tartare; possibly one of the best you have ever tried</i>	30,00€
<i>and if you want it with caviar...</i>	48,00€
<i>Old cow tartar matured 45 days</i>	32,00€
<i>and if you want to add caviar...</i>	48,00€

THE STARTERS FROM THE BEGINNING, IN 1966, UNTIL TODAY

<i>Grilled mussels since 1966</i>	14,00€
<i>"Lo Canary de Delta" or sea clams</i>	18,00€
<i>Grilled snails like those from Lleida but these are from the sea and with skewers</i>	22,00€
<i>Sea nettles</i>	24,00€
<i>and if you want them with caviar...</i>	36,00€
<i>Andalusian-style jig squid from Cambrils</i>	26,00€
<i>The same squid sautéed with caramelized onion as my father cooked it</i>	28,00€
<i>Beach crayfish flambéed with cognac and garlic</i>	28,00€
<i>"Chanquetes a la Bilbaína" with free range egg</i>	28,00€
<i>Prawns with chanterelles</i>	32,00€
<i>Octopus & dewlap with tupinambour, flame-cooked eggplant and some crunchies</i>	32,00€
<i>Grilled Galician clam of "carril" or white wine</i>	32,00€
<i>and if you want it with caviar...</i>	48,00€
<i>Open crayfish; a treat that will not leave you indifferent</i>	44,00€
<i>Grilled national lobster</i>	48,00€

SALADS TO EAT LIGHTER AND AT THE SAME TIME ENJOY

<i>Salad of varied seasonal tomatoes from the organic garden</i>	16,00€
<i>A classic that is being lost: The prawn cocktail and our secret pink sauce</i>	22,00€

MAIN DISHES, PROTAGONISTS AND LEGENDS

We suggest that the rice dishes, pots and casseroles be for at least 2 people, everything shared is always better.

<i>Blond noodles with bivalves</i>	22,00€
<i>The same noodles, just as blonde but with lobster...</i>	38,00€
<i>Melty black rice with no-work prawns and very soft aioli</i>	24,00€
<i>A creamy beach crayfish rice; very traditional</i>	26,00€
<i>Our star rice since 2000: Creamy rice with sea urchin & red shrimp with clam of "carril"</i>	34,00€
<i>Lobster rice soup</i>	38,00€

THE SAME AS BEFORE BUT WITH FISH AND MEAT

<i>Grilled monkfish</i>	26,00€
<i>Monkfish a la marinera</i>	32,00€
<i>Fish "suquet"</i>	38,00€
<i>"Zarzuela"</i>	42,00€
<i>Turbot (minimum 2 servings)</i>	34,00€
<i>San Pedro rooster</i>	36,00€
<i>Virrey</i>	40,00€
<i>Scorpionfish</i>	38,00€
<i>Sole</i>	32,00€

IF YOU WANT TO ENJOY FRESH SEAFOOD...

<i>Individual seafood platter</i>	85,00€
<i>Seafood platter for 2 people</i>	125,00€

AND IF YOU LIKE MEAT...

<i>Knuckle of pork knuckle, just like Joan makes it</i>	18,00€
<i>Cheek cannelloni with Spanish sauce, Catalan picada and Tikka Masala</i>	26,00€
<i>500g aged beef steak; unforgettable flavour. Undercooked meat</i>	48,00€

IF YOU ARE PASSIONATE ABOUT CAVIAR: ENJOY IT OR COMBINE IT!

<i>30g tin of premium caviar</i>	150,00€
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