



Ready to begin a journey through the history of Macarrilla?

Since 1966, in the heart of the port, at 14 Barques Street in Cambrils, Macarrilla has preserved the living essence of three generations who made the sea their refuge, their inspiration, and their truth. Here, every dish is memory, fire, and salt.

It all began with my grandparents: my grandfather, who would go out fishing at night on his boat, guided by the moon, to offer the next day whatever the Mediterranean had gifted him. His cooking was simple, honest, and pure—a seafaring song born of hard work and love for real, honest ingredients.

My father took that legacy and carried it further: he fused the family tradition with the strength and character of Basque cuisine, and with the elegance of French touches, shaping a new way of understanding heritage without betraying it.

Today, it is my turn to continue writing this story. My cooking is a true reflection of who I am—of how I see, feel, and understand life. It is the result of my travels, my wounds, my learning, and my emotions. A living cuisine that breathes freedom and risk, yet never forgets where it comes from: those seafaring roots that beat in every dish, every glance, every flavor.



TO START THE APPETITE. SMALL BITES.

Scorpionfish croquettes with fried skeleton (2 pcs.) <i>Croquettes de rascasse avec squelette frit (2 pcs.)</i>	10,00 €
Squid ink croquettes with squid tartare and citrus mayonnaise (2 pcs.) <i>Croquettes de calamar à l'encre, son tartare et mayonnaise aux agrumes (2 pcs.)</i>	12,00 €
Razor clams with Tom Kha Kai (6 pcs.) <i>Couteaux au Tom Kha Kai (6 pcs.)</i>	16,00 €
Rail clams with beurre blanc and Sarrion sturgeon caviar (4 pcs.) <i>Palourdes de rail au beurre blanc et caviar d'esturgeon de Sarrion (4 pcs.)</i>	16,00 €
Brioche with aged beef tartare, truffled caviar and cured cheese (2 pcs.) <i>Brioche au tartare de bœuf maturé, caviar truffé et fromage affiné (2 pcs.)</i>	18,00 €

CLASSIC AND CONTEMPORARY HOUSE RAW & COLD DISHES.

Natural oyster (2 pcs.) <i>Huitres naturelles (2 pcs.)</i>	12,00 €
Bangkok oyster (2 pcs.) <i>Huitres Bangkok (2 pcs.)</i>	16,00 €
Electric oyster (2 pcs.) <i>Huitres electriques (2 pcs.)</i>	18,00 €
Cambrils white prawn carpaccio with Esturion de Sarrion caviar and salmon <i>Carpaccio de crevette blanche de Cambrils, caviar d'Esturion de Sarrion et saumon</i>	24,00 €
Prawn and foie gras carpaccio (Delta Tribute) <i>Carpaccio de langoustines et foie gras (Hommage au Delta)</i>	28,00 €
John Dory tartare with eel and egg <i>Tartare de saint-pierre à l'anguille et œuf</i>	28,00 €
Aged beef tartare <i>Tartare de bœuf maturé</i>	28,00 €
White and red prawn tartare with citrus and Esturion de Sarrion caviar <i>Tartare de crevettes blanches et rouges, agrumes et caviar d'Esturion de Sarrion</i>	34,00 €

MORE SEA STARTERS. CLASSICS AND LEGENDS.

Lobster bisque <i>Bisque de homard</i>	14,00 €
Mussels since 1966 <i>Moules depuis 1966</i>	16,00 €
Flambéed beach langoustines <i>Petites langoustines de plage flambées</i>	24,00 €
Octopus with pork jowl and flame-grilled eggplant <i>Poulpe avec joue de porc et aubergine à la flamme</i>	28,00 €
Andalusian-style fried squid <i>Calamar frit à l'andalouse</i>	28,00 €
Squid with onion and Tikka Masala <i>Calamar à l'oignon et Tikka Masala</i>	34,00 €
Battered sea anemones with mild aioli <i>Anémones de mer en beignet avec aioli doux</i>	34,00 €
Split langoustines (3 pcs.) <i>Langoustines ouvertes (3 pcs.)</i>	48,00 €

FROM OUR GARDEN AND THE LAND.

Confit leeks with nuts <i>Poireaux confits et fruits secs</i>	16,00 €
Fried artichokes with foie gras <i>Artichauts frits au foie gras</i>	18,00 €
Brioche with braised Iberian pork cheek <i>Brioche à la joue de porc ibérique mijotée</i>	18,00 €
Iberian acorn-fed ham <i>Jambon ibérique de bellota</i>	32,00 €

LET'S GET TO THE POINT. RICE, PASTA & NOODLES.

** All these dishes must be ordered for a minimum of 2 people.

** Tous ces plats sont servis pour un minimum de 2 personnes. un minimum de 2 pers.

"Rossos" noodles, not fideuá! <i>Nouilles « rossos », pas une fideuá !</i>	18,00 €/pers.
"Rossos" noodles with clams <i>Nouilles «rossos» aux palourdes</i>	28,00 € / pers.
Iberian pork cheek rice <i>Riz à la joue de porc ibérique</i>	26,00 € / pers.
Black rice with cuttlefish, squid and octopus <i>Riz noir à la seiche, calamar et poulpe</i>	28,00 € / pers.
Dry rice with garlic red prawns <i>Riz sec aux crevettes rouges à l'ail</i>	32,00 € / pers.
Sea urchin and red prawn rice <i>Riz aux oursins et crevettes rouges</i>	34,00 € / pers.

FOR MEAT LOVERS AND KNIFE ENTHUSIASTS.

** With cheese sauce, three-pepper sauce or wine reduction +5,00 €

** Avec sauce aux fromages, aux trois poivres ou réduction de vin +5,00 €

30-day aged beef tenderloin <i>Filet de bœuf maturé 30 jours</i>	32,00 €
30-day aged beef entrecôte <i>Entrecôte de bœuf maturée 30 jours</i>	28,00 €
Braised Iberian pork cheek <i>Joue de porc ibérique mijotée</i>	28,00 €
Grandma Montserrat's cannelloni <i>Cannelonis de Mamie Montserrat</i>	26,00 €
Half Premium txuleta aged 45 days <i>Demi côte de bœuf Premium maturée 45 jours</i>	54,00 €

FISH AND TRADITIONAL SEA STEWS.

** May vary according to market. Fish can be grilled with vegetable garnish.

** Selon le marché. Les poissons peuvent être grillés avec garniture de légumes.

Meagre with browned butter and fried capers <i>Maigre au beurre noisette et câpres frites</i>	26,00 €
Classic fisherman-style monkfish <i>Lotte à la marinera classique</i>	28,00 €
Monkfish with orange and prawns <i>Lotte à l'orange et langoustines</i>	32,00 €
Sea bass loin with zarzuela seafood stew <i>Filet de bar à la zarzuela</i>	32,00 €
Grilled turbot with garlic refrito <i>Turbot grillé au refrito d'ail</i>	34,00 €
Sole Meunière <i>Sole meunière</i>	36,00 €

SIGNATURE DISHES SINCE 1966

** May vary according to market and day.

** Selon le marché et le jour.

Fish assortment <i>Assortiment de poissons</i>	66,00 €
Grilled fish and seafood platter <i>Plateau de poissons et fruits de mer grillés</i>	75,00 €
Seafood platter <i>Plateau de fruits de mer</i>	96,00 €