



GASTRONOMIC HOTEL - SA TUNA * 2014 MENU**

Appetisers

		½ portion
Grilled clams ©	22'50€	
Grilled small cuttlefish ©	22'00€	
Small fried fish "sonsos"	12'50€	9'00€
Prawns (Langostinos) in tempura	16'00€	
Battered squid rings (Calamares romana)	13'50€	9'75€
Steamed Mussels ©	16'00€	
Mussels in wine sauce ©	16'00€	
Small squid (Chipirones)	16'00€	
Grilled squid ©	18'00€	13'50€
Salt cod fritters	13'00€	
Octopus Galician style ©	16'50€	
Grilled prawns of Palamós ©	P/D(35'00/45'00€)	
Grilled Sea cucumbers ©	P/D(35'00/45'00€)	
Grilled crayfish ©	P/D(25'00/35'00€)	
Risotto Ball's with foie and mushrooms	18'00€	
Selection of vegetables croquettes (v)	13'00€	
Iberian Ham (D.O. Dehesa de Extremadura) with toasted tomato bread	22'80€	

(c) gluten free (v) vegetarian * We have bread without gluten

Starters

"Gazpacho" on the rocks (v)	13'50€
Tuna tartar with "chorizo" and wasabi ice cream ©	21'90€
Crunchy lasagna with tuna, eggplant caviar and Feta cheese	18'00€
"Escalibada" (baked peppers, onions and aubergines) with anchovies from Begur and gratinated cheese ©	16'00€
Seasonal Salad © (v)	12'80€
White asparagus with mayonnaise and béarnaise sauce ©	13'00€
Onion and tomatoes salad © (v)	14'00€
Crunchy goat cheese salad with a mustard and honey vinaigrette	15'80€
Fried Won-Ton grilled vegetables with blue cheese (v)	15'50€

Beef carpaccio with truffle and Parmesan cheese ©	18'00€
Wild smoked mushrooms carpaccio with parsnip cream and toasted pine nuts oil © (v)	17'50€

Rice And Noodle Dishes

(Prices indicated are per person)

Paella (min. 2 people)	22'30€ p/p
Rice fish casserole with crab (min. 2 people)	23'80€ p/p
Vermicelli noodle paella (min. 2 people)	21'50€ p/p

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The Sea

(All seafood items are priced daily according to market prices)

Cod loin with "Santa Pau" beans	P/D (28'00/38'00€)
Monkfish and prawns brochette with "romesco" sauce ©	P/D (28'00/38'00€)
Hot and cold turbot with an olive relish and tomato	P/D (28'00/38'00€)
Grilled prawns of Palamós ©	P/D (35'00/45'00€)
Grilled fish (according to availability) ©	P/D (28'00/38'00€)
Baked fish (according to availability) ©	P/D (28'00/38'00€)

The Land

Veal entrecote in brochette grilled ©	21'80€
Iberian Wagyu burger with bacon and French frie ©	21'50€
Grilled tender lamb from Verges with tempura artichoke	21'50€
Sirloin steak veal grilled with garnish	24'80€
Baby broad beans from Pals with lamb sweetbreads cooked ©	22'00€
Suckling pig with dried peach, "Ratafia" wine and truffled parmentier ©	24'00€

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