

# **TO SHARE**

Glass bread with tomato / 6€

National anchovies with olive oil / 14€

Iberian ham D.O. / 32€

Assortment of croquettes Can Motes / 15€

Assortment of cheeses / 18€

"Calamares a la romana" / 18€

# **STARTERS**

Casa Anamaria salad / 14€

Lobster salad with celery and tender sprouts / 35€

Agua-chile with corn, apple and sea bass / 19€

Vegetable ceviche with prawns / 18€

Sardines with chickpeas and pumpkin seeds / 16€

Duck carpaccio with cheese 'la xiquella' / 18€

Mackerel marinated with citrus / 15€

Fisherman's soup from our coast / 17€

Pickled rabbit with vegetables from our garden / 18€

Our traditional roast cannelloni / 17€



# FROM OUR SEA

Hake in green sauce with cod tripe / 27€

Loin of cod with leek cream / 28€

Baked fresh fish at the "empordanès" style / 32€

Costa Brava extra prawns made on salt / 35€

Black rice with cuttlefish, squid and mushrooms / 25€

"Espardenyes" from Llançà with tender asparagus / 45€

#### FROM THE LAND

"Platillo" beef with mushrooms / 23€

Roasted pork with citrus fruits / 28€

Grilled entrecote with endives, shallots and walnuts / 29€

Slightly spicy Steak Tartar / 27€

Royal duck with foie / 28€

Crispy pork feet with crayfish / 25€

Roasted goatling shoulder / 29€

Grilled Iberian pork, creamy potato and "trumpet of death" / 26€

Framer's chicken with river crab / 25€

# **DESSERT**

Red fruit soup with goat yogurt ice cream / 9€

Caw's milk ice cream with basil and blueberries / 9€

Apple Breton tart with liquorice / 9€

Citrus cream with green tea / 9€

Our cheesecake / 9€

Textured chocolate tart / 9€