



































# EMPORDÀ

## RESTAURANT MENU

### COLD STARTERS

Garden salad	€10.00	
Goat cheese salad with Pedro Ximénez reduction	€12.00	 
Chicken salad with mustard and honey vinaigrette	€12.50	  
Tomato and mozzarella mille-feuille with duck ham and basil vinaigrette	€12.50	
Salmon and cod carpaccio with dill vinaigrette	€12.00	
Beef carpaccio with parmesan shavings	€12.90	
Bluefin tuna tartar	€18.00	 
Guacamole with salmon	€16.00	 
Country ham and Manchego cheese platter with ciabatta bread	€12.00	 








### HOT STARTERS

Our cod fritters	€10.00	   
Andalusian-style calamari	€11.50	 
Ham croquettes (8 pcs)	€7.50	 
Bravas (spicy) potatoes	€5.00	 
Grilled octopus	€23.00	
Galician-style octopus	€20.00	
Mussels marinara-style	€12.00	 
Grilled vegetables	€10.50	
Artichokes stuffed with seafood in cava (3 pcs)	€12.00	   
Baby squid casserole with onions, clams and mushrooms	€12.50	 
















### SOUPS

Watermelon gazpacho	€9.50	
Cold melon soup with ham shavings	€9.50	
Fish soup with prawns	€12.00	 

### PASTA

Meat ravioli carbonara	€12.00	  
Spaghetti bolognese	€10.00	
Meat cannelloni au gratin	€11.00	 
Vegetable moussaka with soy béchamel sauce	€12.00	



### RICE

Seafood paella	€16.50 pp	  
Paella (with peeled and deshelled seafood)	€18.00 pp	  
Mushroom risotto with asparagus	€14.00 pp	
Seafood fideua (paella with noodles)	€15.50 pp	   
Broth rice with lobster	€25.00 pp	 
Black rice with artichokes and baby squid	€16.00 pp	 













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### PIZZAS\*

Margherita	€9.00	 
Tuna	€10.50	  
Classic	€10.50	 
Three cheeses	€10.50	 
Garden	€10.50	 
Tropical	€10.50	 
Calzone with egg (open)	€10.50	  
*Supplement for extra ingredient	€0.50	


















### FISH

Bluefin tuna tataki	€19.00	   
Sea bream casserole	€15.50	
Sea bass suquet (fish stew) with crayfish, squid and mussels	€19.00	  
Grilled turbot	€21.50	
Cod a la llauna (roasted)	€17.00	
Salmon with cava and garnish	€17.50	 

### MEAT

Beef tenderloin with foie in Pedro Ximénez sauce	€24.50	
Grilled beef entrecote from Girona (500 g)	€25.00	
Duck magret with mustard sauce	€18.00	 
Pork tenderloin with green pepper sauce	€16.00	 
Grilled lamb ribs with potatoes "al caliu" (baked)	€24.00	
Suckling pig chef's style	€25.50	

### DESSERTS

Homemade crème caramel with cream	€4.50	 
Brownie (gluten-free)	€5.00	  
Crema catalana (crème brûlée)	€4.50	 
Valenciano (ice cream cocktail) with fresh orange juice	€5.50	
Chocolate coulant with ice cream	€7.00	 
Local "mel i mató" (honey and fresh cheese), Granja Provençal farm	€4.50	
Strawberries with cream our way	€6.00	  
Assorted cut fruit	€5.50	
Chocolate profiteroles	€5.00	 
Ice cream or sorbet trio	€5.50	



GLUTEN



SOY



NUTS



SEEDS



SESAME



PEANUTS



MUSTARD



FISH



SHELLFISH



SEAFOOD



EGG



LACTOSE



CELERY











VAT included

People with allergies or intolerances  
please ask our staff.










# MENU SAMPLE

## EMPORDÀ RESTAURANT









### STARTERS TO CHOOSE

- Beans with cuttlefish and clams  
- Goat cheese croquette salad   
- Cod carpaccio with tomato vinaigrette 
- Chicken salad with yogurt sauce  
- Moussaka  

### MAIN COURSE TO CHOOSE

- Catalan-style cod with brie cheese sauce   
- Baked sea bream fillet with mushrooms 
- Seafood paella   
- Pork tenderloin with red fruit sauce
- Grilled entrecote with garnish
- Sole with vegetables and orange sauce  

### DESSERT TO CHOOSE

- Homemade crème caramel  
- Crema catalana (crème brûlée)  
- Cut fruit
- Ice cream 
- Chocolate profiteroles   

Drink not included

€ 17,50

VAT included

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GLUTEN



SOY



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SEEDS



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FISH



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