
































RESTAURANT MENU

EMPORDÀ

STARTERS

Red prawn cream	€12.00	 
Scrambled eggs with garlic and prawns	€12.50	   
Cod fritters	€8.50	   
Bluefin tuna tartar	€20.00	 
Guacamole with salmon	€16.00	 
Beef carpaccio	€16.00	
Tomato and buffalo mozzarella millefeuille	€12.00	



FISH

Cod fillet au gratin with pear alioli (garlic mayonnaise)	€19.90	  
Grilled turbot	€30.00	
Grilled monkfish	€25.00	
Sea bass in salt (600 g)	€26.00	
Sea bream casserole with mushrooms	€24.00	 
Hake seafood style	€20.00	 
Bluefin tuna tataki	€24.00	 
Garlic prawns	€20.00	 
Grilled octopus	€23.00	



RESTAURANT MENU

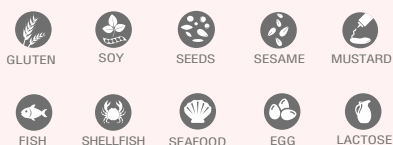
EMPORDÀ

MEAT

Duck magret with mustard sauce	€20.00	 
Veal sirloin with foie gras	€28.00	
T-bone steak from old cow aged for 30 days	(Price per kg) €35.00	
Girona veal T-bone steak (500 g)	€24.00	
Duck confit with pears	€18.50	

OTHER SPECIALITIES

Rice casserole with lobster	€25.00	  
Seafood paella	€16.00	  
Seafood fideua (paella with noodles)	€14.00	  



VAT included

People with allergies or intolerances,
please refer to our staff.