











































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	€12.50	  
Ham croquettes (6 pcs)	€7.50	  
Bravas (spicy) potatoes	€5.50	 
Galician-style octopus	€28.00	 
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	€17.50 pp	  
Paella (with peeled and deshelled seafood)	€19.00 pp	  
Mushroom risotto with asparagus	€14.00 pp	
Seafood fideua (paella with noodles)	€16.50 pp	   
Broth rice with lobster	€28.00 pp	  
Black rice with artichokes and baby squid	€17.00 pp	 

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PIZZAS*

Margherita	€9.50	
Tuna	€11.00	
Classic	€11.00	
Three cheeses	€11.00	
Garden	€11.00	
Tropical	€11.00	
Calzone with egg (open)	€11.00	
*Supplement for extra ingredient	€0.50	

FISH

Bluefin tuna tataki	€19.00	
Baked Sea bream with mushrooms	€18.00	
Sea bass suquet (fish stew) with crayfish, squid and mussels	€21.50	
Grilled turbot	€24.50	
Cod a la llauna (roasted)	€18.50	
Salmon with cava and garnish	€18.00	
Grilled octopus	€29.50	

MEAT

Beef tenderloin with foie in Pedro Ximénez sauce	€27.50	
Grilled beef entrecote from Girona (500 g)	€30.00	
Duck magret with mustard sauce	€19.50	
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	€5.50	
Ice cream or sorbet trio	€5.50	



VAT included

People with allergies or intolerances please ask our staff.