












































EMPORDÀ

RESTAURANT MENU


COLD STARTERS

Garden salad	€11.00	
Goat cheese salad and nuts with Pedro Ximénez reduction	€13.00	  
Chicken salad and parmesan cheese with mustard and honey vinaigrette	€14.00	  
"The italian": tomato and burrata salad with basil oil and pistachios	€13.50	 
Beef carpaccio with parmesan shavings	€14.50	 
Bluefin tuna tartar	€19.50	  
Guacamole with salmon	€18.00	  
Country ham and Manchego cheese platter with ciabatta bread	€16.50	  











HOT STARTERS

Our cod fritters	€11.50	   
Andalusian-style calamari with lime mayonnaise	€15.50	   
Ham croquettes (6 pcs)	€8.50	   
Bravas (spicy) potatoes	€6.50	   
Mussels marinara-style	€14.00	   
Baby squid casserole with onions, clams and mushrooms	€14.00	   





SOUPS

Watermelon gazpacho and its crudités	€9.50	
Fish soup with prawns	€12.50	 

PASTA & VEGETABLES

Meat ravioli carbonara	€12.50	  
Spaghetti bolognese	€12.50	 
Meat cannelloni au gratin	€12.00	  
Vegetable moussaka with soy béchamel sauce	€13.00	 
Grilled vegetables	€14.00	





RICE

Seafood paella	€19.50 pp	   
Paella (with peeled and deshelled seafood)	€21.00 pp	   
Mushroom risotto with asparagus	€17.50 pp	 
Seafood fideua (paella with noodles)	€19.50 pp	   














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RESTAURANT MENU





PIZZAS*

Margherita	€11.00	 
Tuna	€13.00	  
Classic	€13.00	 
3 cheeses	€13.00	 
Garden	€13.00	 
Tropical	€13.00	 
Calzone with egg (open)	€13.00	  
*Supplement for extra ingredient	€1.50	














FISH

Bluefin tuna tataki	€19.50	   
Baked Sea bream fillet with mushrooms and little prawns	€18.00	  
Sea bass suquet (fish stew) with crayfish, squid and mussels	€21.50	   
Salmon with cava sauce and garnish	€19.50	 

MEAT

Beef tenderloin with foie in Pedro Ximénez sauce	€29.50	
Grilled beef entrecote from Girona (500 g)	€36.00	
Duck magret with mustard sauce	€24.50	 
Pork tenderloin with green pepper sauce	€18.00	 

DESSERTS

Homemade crème caramel with cream	€6.00	 
Brownie (gluten-free) with raspberry sorbet	€7.00	  
Crema catalana (crème brûlée)	€6.00	 
Chocolate coulant with vanilla ice cream	€8.00	 
Assorted cut fruit	€7.00	
Chocolate profiteroles	€7.00	  
Ice cream or sorbet trio	€6.00	



GLUTEN



SOY



NUTS



SEEDS



SESAME



PEANUTS



MUSTARD



FISH



SHELLFISH



SEAFOOD



EGG



LACTOSE



CELERY

VAT included

People with allergies or intolerances
please ask our staff.