



As starter

Onion soup	12
Mortadella with pizza bread	12
Steamed mussels	13
Anchovies from Cantabric coast	15
Calamari & prawns brochette	15
Fried Calamari	14
Prawns with chilli & garlic	16
<i>Tallarinas</i>	15
Meat croquettes	15
Fish croquettes	15
Grilled razor clams	20
Grilled prawns	29
Duck's Foie mi-cuit & pizza bread	18
Grilled Clams	22
Iberic cured ham	22
Ostras Spéciale de Claire – 6 uni.	20
Ostras Spéciale de Claire – 1 uni.	4


Bread with tomato 4,5
Pizza bread 4
Bread 1,50
Extra sauce 2,5

Ask for allergens please



Salads

<i>Ceviche</i> with prawns	16
Goat cheese salad 	15
Burrata with pesto 	14
Tomatoes and bonito salad	15
Xató from Sitges	16

Carpaccio

Prawns Carpaccio	19
Beef carpaccio & parmesan	16
Egg plant carpaccio with pesto 	14

Pasta


Spaghetti <i>aglio e olio</i> with prawns	18
Spaghetti <i>Frutti di mare</i> (for 2 persons)	42
Gnoccis with gorgonzola & nuts 	18
Rigatoni, truffle, beicon & mushrooms	21
Spinach ravioli with red pesto 	17
Risotto with prawns & zucchini	19

Fish, shellfish & grill

Grilled octopus with <i>parmentier</i>	23
Salmon tartar and avocado	19
Grilled calamari with vegetables	19
Tataki & guacamole	18
Salmon & green asparagus	19
Turbot <i>al orio</i>	24
Seabass <i>al orio</i> or baked (for 2 persons)	52
Sole grilled	24
Lobster grilled	31
Seafood grilled (for 2 persons)	92

Rice & Paella




Minimum for 2 / Price per person

Paella with red prawn and monkfish	22
Paella del <i>senyoret</i> (seafood without shells)	24
Black rice with calamari	23
Fideuá with prawns & monkfish	20
Iberian Pork & mushrooms Paella	21
Vegetables paella 	20
Paella with lobster	26
Lobster rice	26

Pizza

*All pizzas are medium size

*You can order your pizza gluten free

MARGARITA 	14
Tomato and mozzarella	
BUFALA 	18
Tomato, búfala cheese, cherry and fresh basilic	
SOBRASSADA	18
Tomato, mozzarella, goat cheese, sobrasada and honey	
XAMPIS	17
Tomato, mozzarella, ham and mushrooms	
DEL MAR (SEAFOOD)	18
Tomato, mozzarella, prawns, calamari and mussels	
5 FORMATGES 	17
Tomato, mozzarella, goat cheese, roquefort and gorgonzola	
BARBACOA	18
Tomato, mozzarella, beef, beicon, Chilli and barbecue sauce	
DE L'HORT (VEGETABLES) 	16
Tomato, mozzarella, pepper, eggplant, zucchini and arugula	
BUTIFARRA	19
Tomato, mozzarella, butifarra, egg and onion	
DIÁBOLA	19
Tomàquet, mozzarella, gorgonzola, bacó, xoriço, pebrot i ceba	
CARBONARA TRUFADA	21
Carbonara with truffle, beicon, bufala and parmesan	
MORTADELLA	18
Tomato, mozzarella, burrata, mortadella, cherry and pesto	
IBERICA	19
Tomato, mozzarella, Ibèric ham, parmesan and arugula	
SALMON	19
Tomato, mozzarella, salmon, capers, parmesan and arugula	

Meat & Grill

Steak Tartar (hand cutted filet)	21
Grilled beef steak	24
Beef Txuletón (30 days aged)	27
Lamb at low temperature	23

Desserts

Oreo cake	8
Tiramisú	7
Apple tatin	7
Chocolate couland with ice cream	8
Irish coffe	9
Chocolate truffles	7
Sacher	8
Lemon cheesecake	7

Sweet wines

Malvasia de Sitges.	6,5
Pedro Ximenez Don PX	6,5
Marc de Moet	9