

APPETIZERS

½ ration

Steamed

Steamed mussels.....	6,30 €	10,45 €	(9,50+10%)
Steamed cockles.....	9,30 €	15,50 €	(14,09+10%)
Octopus, Galician style, with potato confit.....	11,30 €	17,50 €	(15,91+10%)

Sautéed

Sautéed baby squids.....	13,20 €	22,00 €	(20,00+10%)
Sautéed sea cucumbers	32,00 €	53,50 €	(48,64+10%)
Sautéed small prawns.....	16,05 €	26,75 €	(24,32+10%)
Sautéed small scampi.....	16,80 €	28,00 €	(25,45+10%)

In batter

Fried squid rings.....	10,80 €	18,00 €	(16,36+10%)
Cod fritters.....	7,40 €	11,50 €	(10,45+10%)
Fried locally caught whitebait	5,30 €	8,85 €	(8,05+10%)
Poultry croquettes	4,35 €	7,20 €	(6,55+10%)

Baked or Grilled

Sea urchin with cream and aroma of truffle (unit)	4,50 €		(4,09+10%)
Queen's sea-scallops (2 units).....	12,90 €	21,45 €	(19,50+10%)
Variegated scallops with garlic and parsley (unit)	3,95 €		(3,59+10%)
Grilled razor shells with garlic and parsley	11,40 €	19,00 €	(17,27+10%)

Sea and mountain / Fish and meat stews

Salt cured anchovies from the Bay of Biscay.....	10,10 €	16,80 €	(15,27+10%)
Faustino Lafuente Prime quality acorn-fed Iberian ham	14,75 €	24,55 €	(22,32+10%)
Small clams, fisherman's style.....	11,25 €	18,75 €	(17,05+10%)
Oven-roasted snails with picada (finely chopped mixture).....	8,40 €	14,00 €	(12,73+10%)

STARTERS

«El Trull» salad

(escarole, little gems, pepper, tomato, spring onion, hearts of palm, asparagus, anchovies and tuna)	7,20 €	12,00 €	(10,91+10%)
Foie gras ingots in Calvados caramelised with apple compote.....	10,50 €	17,50 €	(15,91+10%)
Cod brandade with tomato coulis and Parmesan crunch	10,45 €		(9,50+10%)
Fisherman's soup with seafood croûtons.....	9,75 €	16,25 €	(14,77+10%)
Monkfish soup flavoured with thyme.....	8,25 €	13,75 €	(12,50+10%)
Grilled vegetables with light Romesco mousse.....	8,95 €	14,85 €	(13,50+10%)
Peeled lobster with coral-roe mousseline on a bed of truffled parmentier potato.....	20,70 €	34,50 €	(31,36+10%)

SEAFOOD FROM THE RIA D'AROUSA (ESTUARY IN GALICIA)

½ dozen live oysters.....	11,10 €	18,50 €	(16,82+10%)
Napoleon oysters from the Ría de Arousa (unit).....	5,75 €		(5,23+10%)
½ dozen live Galician clams.....	10,20 €	16,95 €	(15,41+10%)
Giant live clams from Carril (100 gr.).....	16,50 €		(15,00+10%)
Barnacles from Cantábrico Sea (100 gr.).....	23,00 €		(20,91+10%)
Velvet crabs from Cantábrico Sea (100 gr.).....	8,80 €		(8,00+10%)
King crab (100 gr.).....	4,95 €		(4,50+10%)
Seafood platter (oysters, clams, goose neck barnacles, velvet crabs, murex and brown crab)	21,45 €	35,75 €	(32,50+10%)

SEAFOOD FROM THE LOCAL FISH MARKET

½ ration

Mediterranean spiny lobster (100 gr.)	14,75 €	(13,41+10%)
Mediterranean lobster (100 gr.)	9,05 €	(8,23+10%)
Grilled prawns from Blanes.....	24,05 € 40,05 €	(36,41+10%)
Open scampi from Port de la Selva	24,90 € 41,50 €	(37,73+10%)
Grilled seafood platter with ½ lobster.....	52,00 €	(47,27+10%)
Pointed sea-snails with vinaigrette.....	11,30 € 18,80 €	(17,09+10%)

MIXED FISH GRILLS AND SUQUETS (FISH STEWS)

Mixed fish and seafood grill with ½ lobster.....	50,05 €	(45,50+10%)
Fish and seafood zarzuela.....	39,60 €	(36,00+10%)
Lobster casserole.....	39,60 €	(36,00+10%)

FISHERMAN'S STYLE RICE AND NOODLE DISHES

Fishermen's paella with mussels, prawns and langoustines	18,25 €	(16,59+10%)
Creamy black rice with baby cuttlefish and langoustines.....	16,00 €	(14,55+10%)
Lloret de Mar fisherman's rice.....	18,45 €	(16,77+10%)
Vermicelli «rossejat» with squid strips	14,00 €	(12,73+10%)
Vermicelli «rossejat» with lobster	26,40 €	(24,00+10%)

WILD FISH

Fresh local fish (served whole) baked in salt, grilled, baked or San Sebastián style.....(price according to availability)		
Hake tronçons with roast peppers, garlic and vegetables.....	19,80 €	(18,00+10%)
Sole fillets with cream of almonds and a crunchy pastry timbale filled with vegetables.....	21,10 €	(19,18+10%)
Baked monkfish wrapped in Iberian streaky bacon and served with stewed wild mushrooms	26,00 €	(23,64+10%)
Cod loin with garlic mousseline on a bed of fried tomato sauce	24,50 €	(22,27+10%)

MEAT DISHES

Steak tartare of fillet of veal with tomato and onion jam	25,50 €	(23,18+10%)
Fillet of beef with fresh duck liver and "Cabernet Sauvignon" wine sauce	27,50 €	(25,00+10%)
Roast shoulder of kid goat.....	28,50 €	(25,91+10%)
Grilled entrecôte with escalivada (baked onions, peppers and aubergine).....	20,50 €	(18,64+10%)
Stewed, crunchy Iberian suckling pig with caramelised apple timbale and apple juice	18,50 €	(16,82+10%)

ROASTS AND STEWS

Roast meat cannelloni with truffle-infused Béchamel sauce.....	16,00 €	(14,55+10%)
Little dish of meatballs and cuttlefish with clams	18,50 €	(16,82+10%)
Mini casserole of cap i pota (stewed calf's head and leg) with veal tripe and chickpeas	15,00 €	(13,64+10%)
Haricot bean ragout with cod kokotxas and tripe with garlic mayonnaise	17,00 €	(15,45+10%)
Granny Flora-style squid stuffed with fish and seafood	24,50 €	(22,27+10%)
Little dish of farmhouse chicken with salsify and baby Norway lobsters.....	21,00 €	(19,09+10%)
Oxtail stew with wild mushrooms and glazed baby onions	20,00 €	(18,18+10%)