



For those who seek the flavor of a country

*"...All of Empordà breathes the aroma of tempting kitchens where
innocent proposals of happiness are simmering.*

*Empordà is a horizon of gentle hills and nearby villages, a human
landscape — as Josep Pla would say — where chimneys smoke with the
scent of a well-made "sofrito" and a perfectly balanced "picada"...*

The traveler of taste rarely goes wrong in Empordà..."

Manuel Vázquez Montalbán



DISHES TO SHARE

<i>Selected anchovies on traditional coca bread</i>	€ 22,00
<i>Iberian ham with soft tomato coca</i>	€ 28,00
<i>Soft truffled omelette with caramelized onion</i>	€ 14,00
<i>Homemade foie mi-cuit with candied figs</i>	€ 26,00
<i>Red tuna carpaccio with fried egg and garlic oil</i>	€ 24,00
<i>Homemade croquettes</i>	€ 16,00
<i>Deep-fried squid</i>	€ 22,00
<i>Crispy glass prawns Andalusian style with fried egg</i>	€ 14,00
<i>Grilled snails "a la llauna"</i>	€ 19,00

STARTERS

<i>Broken eggs with artisan potatoes and prawns scented with garlic</i>	€ 15,00
<i>Mas Tapiolas salad</i>	€ 16,00
<i>Tomato with burrata and pistachio vinaigrette</i>	€ 17,00
<i>Grilled seasonal vegetables</i>	€ 18,00
<i>Balfegó red tuna tataki with soy mayonnaise</i>	€ 19,00
<i>Duck cannelloni with foie and truffle béchamel</i>	€ 19,00
<i>Traditional "xatonada" of the Mas</i>	€ 20,00
<i>Mille-feuille of roasted vegetables with tuna belly</i>	€ 24,00
<i>Marinated salmon cubes with mango purée and avocado mayonnaise</i>	€ 26,00
<i>Aged beef steak tartare prepared to order</i>	€ 38,00
<i>Lobster salad with avocado and mango</i>	€ 58,00

RICE DISHES

Our rice section offers a refined selection of recipes designed to delight every palate. Among them, the lobster caldoso rice stands out for its marine depth and intensity, as does the "paella" rice, where the freshness of the sea takes center stage. You can also savor our dry rice with Iberian pork feather and rosemary allioli, blending rich meat flavors with Mediterranean aromas. For vegetable lovers, the seasonal vegetable "paella" offers a bright and balanced option. Finally, the creamy rice with beef completes this selection, taking advantage of the best seasonal products to offer a comforting and tasty dish.

<i>Seasonal vegetable rice</i>	€ 18,00
<i>Dry rice with Iberian pork feather and rosemary allioli</i>	€ 24,00
<i>Creamy veal rice</i>	€ 24,00
<i>Seafood rice</i>	€ 29,00
<i>Lobster rice</i>	€ 38,00

** All rice dishes are prepared for a minimum of two people.*

MEATS

Our meat selection showcases the finest cuts grilled to perfection, combining intense flavors with juicy textures. Among our specialties are the lamb chops — tender with a subtle smoky touch— and the timeless beef entrecôte and filet, always succulent and full of character. The Chateaubriand, a classic from French cuisine, enhances the juiciness of the beef through a careful two-step cooking process. Another highlight is our oven-roasted kid shoulder, a Mediterranean traditional dish with exceptionally tender meat that melts in the mouth. Finally, the matured Girona Beef chop reminds us that great flavors take time. Patience being another ingredient in its perfection.

<i>Beef entrecôte grilled over coals</i>	€ 26,00
<i>Grilled lamb chops</i>	€ 29,00
<i>Girona Beef tenderloin, cooked to taste</i>	€ 32,00
<i>Slow-cooked veal</i>	€ 32,00
<i>Beef Chateaubriand (minimum 2 people)</i>	€ 36,00 p/p
<i>Oven-roasted kid shoulder</i>	€ 42,00
<i>Matured Girona Beef chop (1.1 kg)</i>	€ 80,00

** All grilled meats are served with seasonal vegetables.*

** Sauces available: green pepper, Roquefort, Béarnaise, and Port wine: € 3,00 / each*

GRANDMA'S CUISINE

Our traditional dishes pay tribute to classic recipes passed down through generations, made with premium meats and local produce. Each creation captures the soul of Empordà's gastronomy. Here, time and care are the essence of true flavor.

<i>Cuttlefish with peas and meatballs</i>	<i>€ 18,00</i>
<i>Duck leg with pears</i>	<i>€ 20,00</i>
<i>Veal "fricandó" (Catalan veal stew with mushrooms) with wild mushrooms</i>	<i>€ 24,00</i>
<i>"Ganxet" beans with clams</i>	<i>€ 26,00</i>
<i>Free-range chicken with crayfish</i>	<i>€ 29,00</i>
<i>Oxtail in red wine with black trumpet mushrooms</i>	<i>€ 29,00</i>
<i>Homemade stuffed squid</i>	<i>€ 33,00</i>
<i>Pig's trotters with sea cucumbers and prawns</i>	<i>€ 33,00</i>

FISH AND SEAFOOD

<i>Finest fresh fish and seafood from the local market</i>	<i>Price according to market</i>
<i>Cod with "samfaina" (Catalan ratatouille)</i>	<i>€ 26,00</i>
<i>Sole from the market, cooked to taste</i>	<i>Price according to market</i>
<i>Wild turbot, cooked to taste</i>	<i>Price according to market</i>
<i>Sea bass from the market</i>	<i>Price according to market</i>
<i>Seafood "zarzuela" (Seafood stew)</i>	<i>€ 36,00</i>
<i>Suquet (Catalan fish stew)</i>	<i>€ 28,00</i>
<i>Sea cucumbers "Espardenyes"</i>	<i>Price according to market</i>
<i>Red prawns from the coast</i>	<i>Price according to market</i>

** Cover charge and extras: € 3,00 p/p*