



Specialties in Mediterranean kitchen Paellas and fresh Fish

STARTERS

Bread, Anchovies from Cadaqués, Snails, Catalan style, Terrine Cap de Creus, Catalan salad, Assorted hors d'oeuvre, Pâté, Asparaugs with mayonnaise sauce, Fish soup, Fried Colding, Hors d'oeuvre from the Sea, Roasted Shells in the oven Cadaqués style, Fresh Cadaqués Oysters, "Melón" Oporto, "Gazpacho", Clams in sea sauce, The fried baby squids, Prawn Cocktail.

FISH (the fish always of the day)

Grilled squid, Squids in Roman way, Prawns on the plate, The sauce of fish and Lobster Selection of Gala-Dalí, "Zarzuella" fried fish in Catalan way, "Parrillada" (Grilled assorted fishes), Common mussels in saloirs way, Assorted fishes in sauce fisherman style, Grilled Grawfish, Sole with butter and almonds, Grilled Sole, Fish catalan style, Boullabaises (min. 2 pers.), Special tray of seafood, Sea bass (grilled or baked in the oven), Sea bream (grilled or baked in the oven), Angler with clams and prawns.

RICE DISHES (min. 2 pers)

Lobster paella (1 portion), Sailor's paella (1 portion), Mixte paella (1 portion) (prepared with squid's ink), "Fideuà" (1 portion) (vermicelli with fish stock and shellfish), Black rice broth.

MEATS

Entrecôte grilled, 1/4 chicken, Veal with mushrooms cooked in earthen pan, Cannelonnis au gratin, Shoulder the lamb roast.

DESSERTS

Cream with burnt sugar, Caramel flan, Pijama Ice-Cream, Cheese of the country, Varied Ice-Cream, Fruit of the season, Special ice-cream SA GAMBINA, Cottage cheeses with honey, "Taps" Cadaqués Cakes, Chili Strawerries with cream, Biscuit glaze, Swis roll.