

SANDWICHES AND BURGERS

Clubhouse Sandwich 16 €
Josper stule roast chicken with buttered toasted seeded bun.

EntreCamps Burger 17 €
Beef from la Cerdanya with Xiroi La Xiquella cheese, mustard and onion confit.

Vegetable sandwich 16 €
Grilled vegetables with tomatoes and rocket.

TO SHARE

"Crystal" coca bread 6 €
Torrada amb tomàquet i oli d'oliva verge extra de FontClara Zanotelli.

Iberian ham 29 €
D.O. Guijuelo served with tomato bread.

Roast croquettes 12 €
Homemade with a veil of Iberian pork bacon.

Anchovies from l'Escala (5 fillets) 16 €
With extra virgin olive oil and coca bread.

Roast chicken bao la Catalana 15 €
The usual roast with steamed bread and onions.

Fried Corvina a la Andaluza 16 €
Marinated , served with marinated alioli.

Patatas bravas 12 €
Freshly fried homemade potatoes with brava sauce.

Cheese "Fermió La Balda" 16 €
Cheese finished in the oven with caramelized walnuts and figs.

STARTERS

Burrata with tomato 15 €
Cherry tomato seasoned with pesto, burrata and basil dressing.

Chicken pallarda with lettuce Maravilla 15 €
Crispy chicken with Caesar and parmesan sasuce.

Palamós prawn carpaccio 29 €
Prawns' carpaccio on its head juice, mango and coconut.

Toasted brioche with tuna and piquillo pepper 24 €
Natural Ballfego tuna tartare with confit piquillo peppers.

Artichoke nest with egg at 63°C and Iberian ham 18 €
Artichokes sauteed on a puree, Iberian ham and roast juice.

"Rigatoni" with mushroom sauce 15 €
Sauteed with butter, mushroom sauce and Parmesan cheese.

All our dishes may contain traces of products that can cause allergic reactions and intolerances. Contact our staff for the necessary information.
10% VAT included.

MAIN

Dried squid and octopus rice (minimum 2 person) Rice variety Bahía de Pals in paella, paprika and octopus legs.	29 €
Confit cod loin Confit in garlic oil with spinach and sauteed vegetables.	18 €
Grilled turbot at Jospet With "suquet" of its fishbones and grilled artichokes.	22 €
Steak tartar with fried egg and straw potatoes Hand cut beef tenderloin with traditional seasoning.	24 €
Beef tenderloin with Parmentier and scallion onions From Viñals Soler, grilled with garlic and rosemary butter.	29 €
Grilled Iberian pork feather Grilled and served with refreshing chimichurri sauce.	26 €
Duroc al Pastor Pork Ribs Marinated with chili achiote, pineapple with chili, avocado and tacos (2u).	22 €

DESSERTS

"Xuixo" of Girona Grilled marking.	8 €
Creamy cheesecake With red fruit sorbet.	8 €
Chocolate coulant (8 min) Accompanied by Chantilly.	8 €
"Torrija" with brioche bread (8 min) Brioche soaked in vanilla cream, caramelized on the grill with rum.	8 €
Ratafia truffles Chocolate flavored with Ratafia.	8 €

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