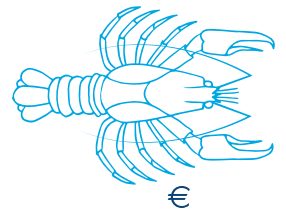




# Starters Entrantes



Green salad Ensalada variada.....	15,9
Cheese goat salad Ensalada cabra .....	17,5
Burrata salad Ensalada de burrata .....	18,4
Xató (Salad of endives/escarole with salt cod and romesco dressing) Xató.....	18,9
Esqueixada (shredded salt cod salad) Esqueixada de bacalao .....	18,9
Fish soup Sopa de pescado.....	22,5

## OUR PORTIONS TO SHARE NUESTRAS RACIONES PARA COMPARTIR

### PORTIONS TO GET A BITE DE VERMUTEO

Smoked anchovies in vinegar sauce Boquerones.....	8,8
Cockles (canned) Berberechos .....	14,8
Anchovies (per unit) Anchoas .....	4,1
Salted small prawns Gambita cocida.....	14,9
Russian salad Ensaladilla rusa .....	13,9
Iberian ham (100 gr.) Jamón ibérico (100 gr.) .....	25,5



### FRIED AND OTHER PORTIONS DE FREIDURÍA Y MÁS

Spicy potatoes Patatas bravas .....	11,9
Fried small spicy peppers from Padrón "Padrón" .....	11,9
Batter fried squid Calamares a la romana.....	22,4
Andalusian style squid Calamares a la andaluza .....	21,9
Small fish fried "Pescadito" frito.....	18,9
Baby squid Puntilla de calamar .....	20,6
Octopus Galician style Pulpo a la gallega.....	35,9

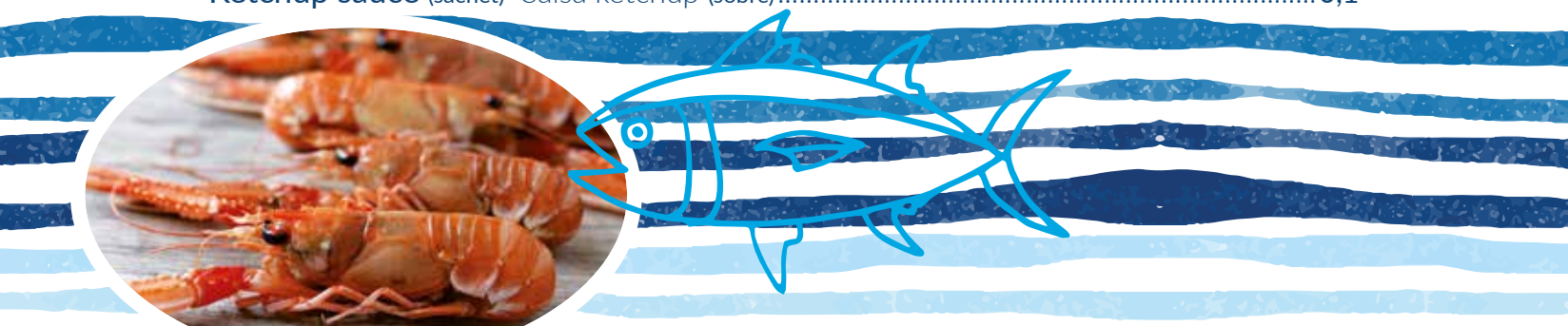


### SEAFOOD PORTIONS DE MARISQUITO

Gilardeau nº 2 oyster (per unit) Ostras.....	4,95
Steamed mussels Mejillones al vapor .....	18,9
Fisherman style mussels Mejillones a la marinera.....	19,9
Sea snails Cañailas .....	24,4
Razor clams (6 units) Navajas.....	20,5
Tiny clams on the grill Tallarinas .....	25,9
Clams Almejas.....	36,9
Grilled prawns (8 units) Gamba langostinera.....	25,5
Dublin Bay prawns (8 units) Cigala.....	30,9



Toasted bread with spread tomato Ración de pan.....	3,3
Mayonnaise sauce Salsa mahonesa.....	2,6
Allioli sauce Salsa alioli.....	2,6
Romesco sauce Salsa romesco .....	3,7
Ketchup sauce (sachet) Salsa ketchup (sobre).....	0,1



# Specialities

## Nuestras Especialidades



### RICE EN ARROCES

Paella fisherman style Paella marinera .....	27,9*
“Black rice” (cooked in squid ink) Arroz negro .....	26,9*
Paella with lobster Paella con bogavante .....	38,9*
Rice with broth and lobster Caldereta de bogavante.....	38,9*
Mellow rice with monkfish and prawns Arroz meloso de rape con gambas.....	39,9*

### NOODLES EN FIDEOS

Fideuá (fisherman style noodles) Fideuá.....	26,8*
Fisherman style noodles (with prawns and squids) Fideuá l'Àncora .....	27,9*
Black noodles fisherman style Fideuá negra .....	27,9*
Fisherman style noodles with lobster Fideuá con bogavante .....	38,9*
Soup-like noodles fisherman style Fideos caldosos.....	29,9*

\* Minimum for two people (price per person). Mínimo para 2 personas (precio por persona).

### FISHERMAN CASSEROLES *GUISOS MARINEROS*

(Recommended to share between two people *Platos recomendados para compartir 2 personas*)

Fisherman style sauce hake Merluza a la marinera .....	61,9
Fisherman style sauce monkfish Rape a la marinera.....	72,4
Seafood casserole Zarzuela.....	68,4

### OUR SEAFOOD AND FISH PLATTERS NUESTRAS BANDEJAS DEL MAR

#### Fish and seafood platter (recommended for two people)

Degustación de pescado y marisco (recomendado para 2 personas) .....	95,5
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(hake, cuttlefish, squids, prawns, Dublin Bay prawns, clams, and mussels  
merluza, sepia, calamar, gamba langostinera, cigala, almeja, mejillón)

#### Seafood platter (recommended for two people)

Degustación de marisco (recomendado para 2 personas).....	108,5
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(lobster, prawns, Dublin Bay prawns, langoustine, razor shells, clams, and mussels  
bogavante, gamba langostinera, cigala, langostino, navaja, almeja, mejillón)

#### Fish and seafood platter (recommended for three or four people)

Parrillada de pescado y marisco (recomendado para 3-4 personas) .....	172,5
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(monkfish, hake, cuttlefish, squid, prawns, Dublin Bay prawns, clams, and mussels  
rape, merluza, sepia, calamar, gamba langostinera, cigala, almeja, mejillón)

#### L'Àncora seafood platter (recommended for three or four people)

Mariscada (recomendado para 3-4 personas) .....	195,5
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(lobster, prawns, Dublin Bay prawns, langoustine, red prawn, sea snails, razor shells, clams, and mussels  
bogavante, gamba langostinera, cigala, langostino, gamba roja, cañailla, navaja, almeja, mejillón)

ALL OUR DISHES ALSO TAKE AWAY  
TODOS NUESTROS PLATOS TAMBIÉN  
PARA LLEVAR

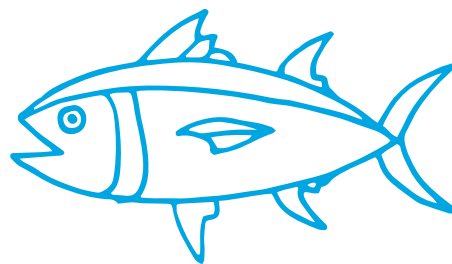


# Fish and seafood

## Pescado y marisco

Sea bream Dorada .....	28,9
Sea bass Lubina.....	28,9
Hake Merluza..... price per piece of 220 gr. approx. (unit)	10,2
Monkfish (anglerfish) Rape... price per piece of 240 gr. approx. (unit)	16,5
Sole Lenguado.....	35,5
Sardins Sardinas.....	19,9
Cuttlefish Sepia.....	27,9
Baby squids Calamarcitos .....	24,9
Monkfish (anglerfish) and prawns brochette Brocheta .....	39,9
Turbot donostiarra style Rodaballo a la donostiarra..... (1 kg. approximate)	48,5

Recommended to share between two people  
Recomendado para compartir 2 personas



And from our own  
shellfish hatchery  
**Y de nuestro  
vivero de  
marisco propio**

### Canadian Lobster

Bogavante Canadiense.....39,9€ / ½kg

### National Lobster (CUSTOM MADE POR ENCARGO)

Bogavante Nacional.....49,9€ / ½kg

### Mediterranean Crayfish

(CUSTOM MADE POR ENCARGO)

Langosta del Mediterráneo .....87,9€ / ½kg

All dishes can be cooked:

- On a charcoal grill • Grilled
- Balearic Islands style {fried eggs and potatoes} - only for 15€ plus

Tanto el bogavante como la langosta  
los podemos preparar:

- A la brasa • A la plancha • Al estilo Balear {con huevos fritos y patatas} - supl. de 15€

## Meats Carnes

Botifarra (Catalan pork sausage) Butifarra .....	13,9
Breaded goat kid cutlet, milanese style Cabrito a la milanesa .....	19,9
Lamb ribs and chops Costillas y michanas de cordero.....	22,9
Iberian pork Secreto ibérico .....	29,9
Entrecôte Entrecot.....	27,9
Sirloin medallion Solomillo.....	34,9

## Toasted catalan rustic bread

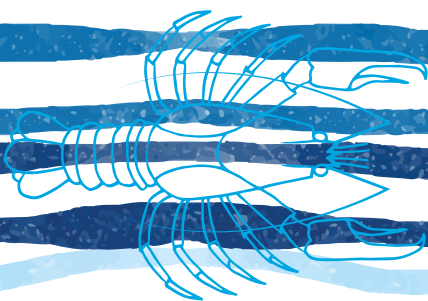
### Las torradas de pan de payés

With Jabugo cured ham Con jamón ibérico.....	26,5
With Anchovies and escalivada (baked aubergines, eggplants and peppers) Con anchoas....	20,9
With Marinated tunny (tuna) and escalivada Con atún.....	19,5

## For the little ones (until 12 years)

### Para los más pequeños (hasta 12 años)

Chicken fingers Fingers de pollo.....	15,9
Bolognese pasta Pasta boloñesa .....	12,9
Croquettes (4 units) Croquetas de cocido (4 unidades) .....	8,4
French frites Ración de patatas fritas.....	7,2



# Desserts Postres

## HOME-MADE DESSERTS POSTRES DE LA CASA

“Mel i mató” (fresh cheese with honey) from Pobla de Montornés .....	7,5
Crema catalana (catalan caramelized custard cream).....	7,5
Caramel custard with cream Flan de huevo con nata.....	7,5
“Mató” flan Flan de mató .....	6,7
Lemon sorbet Sorbete de limón.....	7,4
Fresh orange juice Zumo de naranja natural .....	6,9
Vanilla ice cream with fresh orange juice Helado con zumo.....	7,5
Cheesecake Tarta de queso.....	7,5
Chocolate pie Coulant de chocolate .....	7,9
Almond biscuit with vanilla ice cream Teja de almendra .....	7,9
Catanies (traditional caramelised toasted almonds made of almond paste, hazelnuts, milk, and covered with cacao) .....	7,5

## HIGH PASTRIES BY ALTA REPOSTERÍA BY



Intense brownie with crispy crumble and vanilla ice cream Brownie .....	8,5
Praline bonbon with intense creamy and hazelnuts, and nougat ice cream Bombón .....	8,5
Lemon pie with red fruit sauce and merengue Lemon pie .....	8,5
Sacher with crumble, chocolate and vanilla ice cream Sacher .....	8,5

## HAND-MADE ICE CREAMS HELADOS ARTESANOS

Tangerine sorbet Sorbete de mandarina   Toasted almond ice cream with Jijona nougat Almendra tostada   Citrus ice cream with raspberry Cítricos con frambuesa   Chocolate grand cru 72% Chocolate “gran cru” 72% cacao .....	8,4
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## FRIGO ICE CREAMS HELADOS FRIGO

Trufas .....	7,2
Vienetta .....	6,9
Copa Brasil.....	5,9
Negritón.....	4,9
Magnum frac / almond almendras.....	4,9
Cornetto cream / vanilla nata / vainilla.....	4,9

Ask our staff for more ice cream options Consulte a nuestro personal para más helados

## TO GO WITH YOUR DESSERTS {SWEET WINES} ... ACOMPÑE SUS POSTRES CON...

Glass of Pedro Ximénez.....	6
Glass of Gramona Vi de Gel.....	6

