





















SUGGESTIONS







ENGLISH

-  PATATAS BRAVAS homemade with aioli and brava sauce
-  HOMEMADE HAM CROQUETTES (4u.)
-  STEAMED MUSSELS opened and steamed.
-  FISHERMAN STYLE MUSSELS with garlic, parsley, tomato and white wine
-  BATTERED FRIED SQUID RINGS homemade.
-  FRIED SMALL SQUID homemade.
-  CANYUTS (RAZOR CLAMS) small razor clams from the Ebro delta, sautéed.
-  ANDALUSIAN STYLE SQUID RINGS floured and fried.
-  TALLARINAS (SMALL CLAMS) sautéed with garlic, parsley and white wine.
-  SONSOS (FRIED SMALL FISH) floured and fried
-  FRIED ANCHOVIES floured and fried.
-  SCALLOPS GRATINED WITH TRUFFLE AIOLI (1u)
-  PRAWN CARPACCIO with olivade vinagrette.





SALADS AND FIRST COURSES

-  SPINACH SALAD fresh spinach, smoked salmon, nuts and tartar sauce.
-  CAPRICE SALAD tomato with cheese and anchovies.
-  WARM SALAD lettuce, apple, walnuts, pepper, tomato and goat cheese au gratin.
-  ESCALIVADA SALAD grilled pepper, aubergine, onion and tomato.
-  ESCALIVADA SALAD WITH ASPARAGUS AND GOAT CHEESE au gratin.
-  CURED IBERIAN MOUNTAIN HAM with toast and tomato.
-  ANCHOVIES with toast and tomato.










MAIN COURSES

-  FIDEUÀ noodles with fish and seafood, accompanied with aioli.
-  VEGETABLE CRÊPE filled with sautéed vegetables and served with parmesan sauce.
-  MACARONI WITH CHEESE AU GRATIN with meat and tomato sauce.
-  FISH CAKES WITH GARLIC MOUSSELINE homemade.
-  DUCK CONFIT WITH PEAR AIOLI confited duck leg with pear aioli au gratin.
-  SALTED COD TART salted cod with tomato sauce and aioli au gratin.








PAELLAS AND RICE COURSES

-  RICE WITH MUSHROOMS AND SALTED COD with aioli au gratin.
-  PAELLA JOVENT rice with meat, fish and seafood.
-  FISH PAELLA rice with fish and seafood, without meat.
-  FISH AND SEAFOOD PAELLA WITH BLUE AND SPIDER CRAB

FRESH FISH

-  GRILLED FRESH SQUID with garlic and parsley, grilled potatoes and vegetables.
-  GRILLED CORVINE with potatoes and vegetables.
-  BAKED CORVINE with baked potatoes, onions and tomato.
-  GRILLED FRESH SEA BASS with potatoes and vegetables.
-  BAKED FRESH SEA BASS with baked potatoes, onions and tomato.
-  GRILLED GILTHEAD with baked potatoes and vegetables
-  BAKED GILTHEAD with baked potatoes, onions and tomato.
-  BAKED TURBOT with baked potatoes, onions and tomato.
-  SUQUET (MONKFISH STEW) traditional monkfish stew, Rosy style

GRILLED MEAT

-  CHARCOAL GRILLED SECRET (IBERIAN PORK MEAT) with French fries and vegetables.
-  CHARCOAL-GRILLED LAMB CHOPS with French fries and vegetables.
-  CHARCOAL-GRILLED CHICKEN with French fries and vegetables.
-  PORK SAUSAGE WITH WHITE BEANS sautéed with garlic and parsley.
-  CHARCOAL-GRILLED ENTRECÔTE with French fries and vegetables.
-  CHICKEN ESCALOPE WITH FRENCH FRIES
-  FRENCH FRIES homemade.



CRUSTACEANS

IN CASE OF FOOD ALLERGIES CHECK WITH OUR STAFF

-  GLUTEN
-  FISH
-  MOLLUSKS
-  DAIRY
-  EGGS
-  NUTS