

TAPAS

...FROM THE SEA

Iberian ham D.O Extremadura 100g, cristal bread with tomato	22€	Scallops, tobiko avocado mousse and casabe	22€
Cadaqués anchovies "oo", cristal bread with tomato (6 units)	14€	Grilled octopus from Cap de Creus with parmentier	21€
Artichokes with truffled cream and egg yolk on top (2u)	14€	Mediterranean fish stew, with three types of fish.	26€
Assortment of artisan croquettes (6 units)	9€	Corvina ceviche, banana chips and tiger milk	23€
Andalusian-style squid with smoked aioli	13€	Roses shrimps carpaccio and "salpicón" of avocado	22€
Roasted tomato tartare with creamy Burrata and cereals bread	14€	Sole with lemon cream and vegetable chips	24€
Scramble eggs with potatoes sticks, Iberian ham, artichokes and truffle	14€	Squid stuffed with traditional Perol sausage and pine nuts	21€
Tempura eggplant, "sobrasada", honey and parmesan flakes	8€	Paella, sea and mountain (20/30 min) 24€/	/pers
Padrón peppers	6€		
Potato tower with Brava sauce	8€	FROM THE LAND	
Cristal bread with tomato (6u)	5€	Beef tenderloin with demi-glace sauce, and seasonal vegetables	24€
FROM THE GARDEN		Rubia Gallega beed steak(250gr) with Portobello mushrooms and asparagus tips	26€
Spinach salad with crispy gorgonzola cheese, caramelized apple, a honey and mustard vinagrette	anise, 15€	Iberian pork tataki with our soy and Pedro Ximénez reduction by our Chef Jorge	18€
Caesar salad with breaded chicken and Italian guanciale	16€	Mafaldine pasta with truffled cream, mushrooms and parmesan shavings	18€
Burrata Pugliese, three varieties of organic tomatoes and basil cream	15€	and parmesan snavings	10€
Grilled garden vegetables with Romesco sauce	14€		
		SWEETS	
HAMBURGERS		Cheescake with red berries coulis	8€
G!G! Veal Burger (200gr) from Girona, brioche bread, fried egg and smoked bacon	17€	Osmotic pineapple with red fruits and coconut ice cream	n 8€
CHICKY Burger with battered chicken, lettuce, tomato, gouda and mayonnaise	, 17€	Dark chocolate "quenelles", toastes with Maldon salt and virgin olive oil from Mas Lazuli	8€
		Trilogy of artisanal ice creams	8€

SANIADOR SANIADOR HOTEL **** BOOKINGS

+34872 20 82 62

Cami de S'Aranella, 3 Cadaqués @villasalvadorhotel.cadaques www.fimedhotels.com

 $intolerances\ and\ allergies\ available\ on\ request.$

The restaurant's opening hours are from 12.30pm to 3.30pm and from 7.30pm to 10.00pm.