

LA PARADERA

APERITIVOS Y TAPAS STARTERS

PAN CON TOMATE Bread with tomato sauce and garlic	6,500
HUEVOS CABREADOS Crispy thin fries battered with organic eggs	9,500
PATATAS BRAVAS Spicy potatoes	9,500
TORTILLA ESPAÑOLA Traditional spanish omelette	13,500
CROQUETAS GAMBAS Shrimp croquettes	12,500
CROQUETAS CHORIZO Chorizo croquettes	11,500
CROQUETAS POLLO Chicken croquettes	11,000
GAMBAS A LA GABARDINA Breaded fresh shrimps	14,500
BUÑUELOS DE CALAMAR Breaded fresh calamari rings	13,500
CHIPIRONES Battered fresh baby squid	14,000
NAVAJAS Razor clams	18,000
ALMEJAS Clams	26,000
BERBERECHO Cockles	24,000

MEJILLONES RELLENOS Stuffed mussels on the half shell	22,000
GAMBAS AL AJILLO Sizzling garlic shrimps	18,000
SARDINAS ESCABECHE Marinated pickled sardines	14,000
SARDINAS EN ABANICO Butterfly breaded sardines	16,000
CHANQUETES GRISES Grey whitebait	10,000

A L A P L A N C H A GRILLED

PARILLADA PESCADO 128,000 Grilled fish	PARILLADA MARISCO 86,000 Grilled shellfish
SALMÓN 34,000 Salmon	GAMBAS 18,000 Shrimps
ATUN 38,000 Tuna	ALMEJAS 24,000 Clams
LUBINA 22,000 Sea bass	NAVAJAS 18,000 Razor clams
PESCADO DEL PAIS 24,000 Catch of the day	MEJILLONES 12,000 Mussels
MERO 32,000 Grouper	CALAMAR Y SEPIAS 14,000 Calamari & squid

PLATOS PLATTERS

PAELLA CATALANA PEQUEÑA Paella small	69,000
PAELLA CATALANA MEDIANA Paella medium	136,000
PAELLA CATALANA GRANDE ROYAL Paella large	206,000
SEPIAS EN SU TINTA Squid in ink served with rice	24,000
MERO A LA VASCA Grouper fish served with a traditional basque sauce & steamed vegetables	32,000
SALMÓN CAPRICHOSO Grilled salmon filet topped with catalonian cream, gruyère cheese & served with steamed vegetables	34,000
ATUN PROVENZAL Grilled tuna with provençal sauce	38,000
PESCADO DEL PAIS Catch of the day fish served with a duo of romesco & vinaigrette sauces	24,000
MEJILLONES A LA MARINERA Fresh mussels cooked with shallots & white wine	28,000
VIEIRAS CAPRICHOSAS Fresh scallops topped with homemade cream & gratinated gruyère cheese	32,000
HUMBURGUESAS CATALANA Catalonian burger with roasted bell peppers, onions & topped with goat cheese	19,500
ALBONDIGAS PEPITORIA Meat balls cooked in white wine served with rice	26,000

ENSALADAS SALADS

TIMBAL DE ESCALIVADA Roasted eggplant, bell peppers, goat cheese	16,000
ENSALADA PRIMAVERAL Seasonal greens salad	14,000

POSTRES DESSERTS

CREMA CATALANA Catalan cream	12,000
BRAZO DE GITANOS DE NATA O CHOCOLATE Spanish cake roll with cream or chocolate & ice cream	14,000
HELADOS DE CHOCOLATE, VAINILLA, FRESA O LIMÓN Ice cream chocolate, vanilla, strawberry or lemon	12,000
PASTEL DE CHOCOLATE FUNDIDO Chocolate fondant	14,000

C O L D B E V E R A G E S

TANNOURINE VIA SMALL	3,000
TANNOURINE VIA LARGE	4,500
SPARKLING WATER	5,000
SOFT DRINKS	4,000
FRESH JUICES	6,000

H O T B E V E R A G E S

ESPRESSO	4,000
DOUBLE ESPRESSO	7,000
WHITE COFFEE	6,000

A L C O H O L I C B E V E R A G E S

	Glass	Bottle
SANGRIA	8,000	30,000
HOUSE WINE	8,000	30,000
LOCAL BEER	7,000	
IMPORTED BEER	8,000	
VODKA STANDARD	12,000	80,000
VODKA PREMIUM	16,000	140,000
WHISKY STANDARD	12,000	80,000
WHISKY PREMIUM	16,000	140,000

OUR WINE LIST

LOCAL RED WINE

Reserve Du Couvent	40,000
Chateau	75,000
Le Souverain	150,000
Cabernet Sauvignon	60,000
Bréteches	40,000
Chateau 2007/2008	75,000
Compte De M	150,000
Altitude	40,000
Grand Reserve	75,000
Les Cèdres	70,000
Cabernet Sauvignon	80,000

LOCAL WHITE WINE

Blanc De Blanc	40,000
Chardonnay	70,000
Altitude Grand Reserve	75,000

LOCAL ROSÉ WINE

Sunset	40,000
Myst	40,000
Altitudes	40,000

