

## STARTERS

Our Raw fish	€.	24.00
Seafood stew, potatoes, celery and taggiasca olives	€.	14.00
Tuna tartare, peach and mint salad	€.	14.00
Salt-Baked King Prawns, wild salad and Béarnaise sauce	€.	14.00
Codfish, codfish, codfish	€.	10.00

## FIRST COURSES

Risotto with squacquerone (italian soft cheese), prawns, clams & langoustine, licorice powder and anchovy sauce	€.	14.00
"Gragnano" Linguine, aubergine and walnut pesto, swordfish and bottarga	€.	14.00
"Gragnano" Spaghetti with clams	€.	12.00
Homemade crab Tortelli, caramelized shallot, violet potato	€.	14.00
Traditional Passatelli with smoked tuna belly	€.	13.00
Gragnano mezzo pacchero pasta with fish carbonara Sauce	€.	14.00

## SECOND COURSES

"Vintage" fried seafood	€.	16.00
Grilled seafood skewers	€.	16.00
Grilled Octopus, potato foam and grilled Radicchio	€.	16.00
Traditional Italian Tuna steak "tagliata", orange and honey reduction	€.	16.00
"Morro" Cod fillet, leek sauce, crunchy pork cheek and black truffle	€.	19.00
Catalan shellfish, fresh vegetables with olive oil dip	€.	28.00
Grilled fish of the day, as available		
Sea bream, Sea bass, Turbot	€.	19.00
Monkfish	€.	22.00
Mixed fish grill ( min. for 2 - price per person )	€.	24.00

## SIDE DISHES

Fried potatoes	€.	5.00
Sautéed and slightly spicy mixed green vegetables	€.	5.00
Wild salad, cherry tomatoes, fresh courgette and mint	€.	5.00
Mixed sautéed vegetables	€.	5.00

## DESSERTS

Lime and ginger sorbet	€.	4.00
Dessert of the day ( just ask the waitress! )	€.	6.00

Free cover charge and bread