

STARTERS

- Vegetable soup 6,95
- Fish soup 8,00
- Gazpacho 7,25
- Mixed salad 7,00
- Catalan salad 8,40
- Mixed starter 12,70
- Esqueixada (shredded salt cod) 10,40
- Escalivada with anchovies 11,30
- Chicken salad with fine herbs 9,20
- Salmon carpaccio 11,70
- Beef carpaccio 11,20
- Shrimp carpaccio 11,10
- Cod carpaccio 10,50
- Prawn cocktail 11,10
- Small grilled hot sweet peppers 6,95
- Iberian ham with tomato bread 14,75
- Cannelloni Rossini 9,15
- Spaghettis Bolognese 8,20
- Macaroni Rossini 8,30
- Patatas bravas 5,95
- Chips 3,60
- Caesar Salad 8,95
- Caprese Salad 9,80
- Meat and vegetables Gyozas 8,50

VEGETARIANS

- Potato omelette 7,30
- Courgette omelette 7,45
- Hot leek pie 10,15
- Grilled vegetables 11,50
- Chickpeas and beetroot hummus 9,50
- Crunchy aubergines 7,50
- Vegan croquettes 9,15

THE HEALTHY CHOICE

- Gazpacho..... 7,25
- Chopped fresh salad..... 8,90
- Tomato salad..... 8,40
- Steamed mussels..... 9,95
- Grilled gilthead.....15,90
- Grilled beefsteak 11,30
- Grilled sardines.....10,50

KIDS AND GROWN UP DISHES

- Spaguettis Bolognese 8,20
- Macaroni Rossini 8,30
- Rice cuban style 7,50
- 1/4 Chicken and chips 8,20
- Roasted chicken croquettes 8,90
- La Piconera Cheeseburger 11,00

SUGGESTIONS

- Octopus with bacon and slow-roast cooked egg 14,60
- Tuna tataki 14,95
- Salmon tartar 14,20
- Tuna with rosemary and small onions 15,90
- Small squid croquettes in their ink with allioli 8,90
- Turbot “a la Donostiarra” 18,60
- Tempura large shrimps 12,80
- Fried eggs with potatoes and “chorizo” 8,75
- Stewed veal cheeks with mushrooms, sauce of their reduction and smoked mashed potatoes 16,25
- Fisherman’s rice (min. 2p) 16,30
- Goat cheese salad 9,30

RICE DISHES

- Paella.....14,35
- Fisherman’s rice.....(min. 2p)..... 16,30
- Fideus negres (noodles, inkfish tinted) 12,90
- Rice casserole.....14,70
- Fideuà..... 12,30
- Arròs a banda with “allioli”13,50

- Arròs negre (rice, inkfish tinted).....14,20
- Shelled Paella.....14,15
- Rice with cuttlefish and mushrooms 14,40
- Paella Valenciana de Festa Major (with chicken, rabbit, sausages, artichokes and chilli).....(min. 2p).....14,70
- Vegetables Paella.....12,30

All Vostra Llar rices are made with Pals rice, daily fish broth and lifelong lightly fried

FISH DISHES

- Grilled sardines 10,50
- Fresh anchovies in batter 8,90
- Baby squid - andalucian style 10,65
- Prawn cocktail 11,10
- Mussels fisherman style 10,90
- Salmon carpaccio 11,70
- Esqueixada (shredded salt cod) 10,40
- Fried squid rings 12,95
- Tuna with rosemary and baby onions 15,90
- Whole grilled monkfish 17,50
- Grilled sole 16,95
- Fried small fish 12,50
- Grilled cuttlefish 14,70
- Salmon with asparagus cream 15,15
- Fried hake 11,00
- Oven baked seabass 16,30
- Assorted grilled fish platter 21,00
- Zarzuela (fish and shellfish platter) 18,65
- Salt cod Rossini with garlic 15,70
- Salt cod with peppers 15,75
- Grilled gilthead 15,90
- Angler fish stew 17,80

MEAT DISHES

- Catalan sausage with chips 9,20
- 1/4 Chicken and chips 8,20
- Chicken in batter with “allioli” 10,50
- Chicken fillet brochette with teriyaki sauce 11,20
- La Piconera Cheesburger 11,00
- Grilled beefsteak 11,90
- Veal with mushrooms 13,00
- Pig trotters with prawns 13,95
- Backed hock with chopped potato 15,80
- Dry aged Entrecot steak (350gr) 18,50
- Peppered or roquefort Dry Aged Entrecote 19,00
- Roast lamb shoulder 19,15

If you have any allergies or food intolerance, please check with our staff.

- Gluten Free Option
- Vegan friendly

BREAD 1,00€ || TAX INCLUDED