



EMBARCADERO

Grupo
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TO BEGIN WITH...

TOASTED "COCA" BREAD With tomato and Embarcadero's extra virgin Olive oil	3,6€
CANTABRIAN ANCHOVY Tomato tartar and Sechuan Pepper	3,1€/U
Traditional 'Russian Salad' White prawn, soft mayonnaise, and sea roe	9,3€
IBERIAN ACORN HAM "FISAN" 100GRS Apellation of origin Guijuelo (Salamanca)	24,9€
ARTISAN CHEESES WITH SINGULAR PAIRINGS Small and proximity producers	12,5€
CRUNCHY TOAST WITH FOIE 'MICUIT' TERRINE Mango, flowers, and 'ratafia'	13,9€
CALAMARI STEW 'CROQUETAS' 5 units With their 'piparra'	9,6€ [+1 un. 1,95€]
IBERIAN ACORN HAM 'CROQUETAS' With kimchee and thyme	9,6€ [+1 un. 1,95€]
OUR "PESCAITO FRITO" (FRIED FISH) ASSORTMENT Andalusian style with citrus and Black Olive	12,9€
EMABRCADERO BRAVAS POTATOES Brava sauce and roasted garlic mayo	8,5€

FROM THE DEPTHS OF THE SEA

SHRIMP CEVICHE 14,5€
Passion fruit and crunchy corn

RED TUNA CARPACCIO, AVOCADO MOJITO 16,5€
Citrus, lime leaf, and wild crunchy rice

COD AND WIND FRITTERS (8 UNITS) 12,5€
Creamy sour sauce and fresh dill

OCTOPUS LEG WITH 'SOBRASADA' AND HONEY 18,2€
Artisan mashed potatoes and chipotle

FRIED FREE-RANGE EGGS, PYRENEES POTATO 16,5€
'chanquetes' and Nori seaweed


WOOD-GRILLED SQUID 17,8€
With Green 'mojo' sauce and ink Parmentier

WITH VEGETABLES...

GREEN PAPAYA, AVOCADO, AND TUNA 16,5€
TATAKI SALAD
Pumpkin seeds, ponzu sauce, and cashews

'UGLY' TOMATO WITH PICKLED ANCHOVIES 13,5€
Tender onion and fresh leaves

LIFELONG SALAD 13,5€
With tuna belly flakes and seasonal products

'SALMOREJO' WITH TOMATOES FROM 12,5€
THE 'PARC AGRARI' 
Acorn ham shoulder tartare, wild asparagus,
and mascarpone

EL PRAT GARDEN VEGETABLES 13,8€
Well-treated and accompanied with
'romesco' sauce and virgin Olive oil



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OCEANFRONT, WITH SHELL...

CLAMS IN GREEN SAUCE 16,4€
garlic, parsley, and chardonnay

CLAMS WITH ROMESCO 16,4€
almonds, garlic, 'ñoras' and saffron

MUSSELS WITH MEDITERRANEAN GREEN CURRY 11,6€

MINI CLAMS 'TALLARINAS' FROM THE 250grs 16,5€
GARRAF COAST
Cooked round and round with garlic and parsley

GRILLED SCALLOPS WITH A TOUCH OF PEPPER 17,5€
Coarse salt with pickled lime and Orange

*any seafood product can be ordered grilled or vaped.

THE BEST RICE IN THE BARRACK (MINIMUM TWO PEOPLE)

SEA & MOUNTAIN RICE 19,5€
Octopus, hard Rib and mushroom-thistle

BLACK RICE 19,5€
Monkfish and shrimp

DRY RICE 'DEL SENYORET' 22,3€
prawn, scallops, and clams

IBERIAN MONKFISH DRY RICE 22,6€
Monkfish tail, bacon veil

FIDEUA WITH COAST CUTTLEFISH 15,6€
Shrimp and mussels




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PORT SIDE...

GRILLED "JOSPER" TURBOT WITH REFRIED GARLIC AND "PIPARRA" 24,9€

GRILLED COAST MONKFISH 24,9€
"cansalada", garlic, chardonnay vinegar, and roast juice

SEA BASS IN THE OVEN OR SALTED (2/3 PAX) 1,5kG 65€
With vegetables from the 'Parc Agrari' 

RED PRAWNS JOSPER STYLE 22,5€
With Oak smoke and its Secret sauce

STARBOARD...

IBERIAN 'PLUMA' ON THE GRILL 17.5€
Pickled peach, Broccoli salad, and purple onion

BEEF TENDERLOIN STEAK TARTAR 19.9€
With crispy potatoes and range eggs.

GRILLED OLD BEEF SIRLOIN 220GRS 23,5€
Celery gratin and glazed shallots

LOW TEMPERATURE COOKED LAMB SHOULDER (2PAX) 1KG 33,5€
With plum juice and well garnished



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ANCHORING WITH SWEETS AT DAWN...WITH CREAM...

CHOCOLATE COULANT Bourbon vanilla ice-cream	7,5€
HOMEMADE TIRAMISU With a touch of Bailey's	7 €
CHEESECAKE A friend's recipe with Chantilly Cream	7€
LEMON PIE Lemon Cream, meringue, and Chantilly Cream	7€
STRAWBERRY AND CREAM Our style	7,5€
ICE-CREAM AND SORBETS	6,9€

Chef
Sergi Cócera



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