



**EMBARCADERO**

# LET'S SET SAIL...

- TOASTED COCA FLATBREAD** 4.0€  
With garland tomato and Embarcadero extra virgin olive oil 🌿
- CANTABRIAN ANCHOVIES MADE WITH LOVE** 3.3€/U  
Cottage cheese, pepper and honey 🐟 🥛 🌿
- SALT COD FRITTERS (8 PCS.)** 13.0€  
Dill cream and tomato jam 🐟 🥛 🌿 🥚
- OLIVIER SALAD WITH PRAWNS** 11.5€  
Tuna belly, mild mayonnaise and roe 🥚 🐟 🦀
- PRAWN CEVICHE** 15.9€  
Passion fruit, avocado and corn nuts 🦀 🥒
- STEWED SQUID CROQUETTES (5 pcs.)** 12.0€  
Served with piparra peppers [2.5€ each per extra piece] 🌿 🐟 🦑 🦀 🥛 🥚
- ACORN-FED IBERICO PORK HAM CROQUETTES (5 pcs.)** 12.5€  
Kimchi and thyme [€2.5 each per extra piece] 🥚 🥛 🌿
- EMBARCADERO PATATAS BRAVAS** 8.5€  
Spicy sauce and roasted garlic mayonnaise 🌿 🥚
- CRISPY AUBERGINES** 12.5€  
With lavender honey and fresh mint and cow's milk cheese 🌿 🥚 🥛
- OUR SELECTION OF "FRIED FISH"** 15.6€  
Andalusian-style lightly battered fish served with lemon and black olives (Dogfish, squid and red prawns) 🌿 🐟 🦑 🦀 🧪
- ACORN-FED IBERICO SHOULDER HAM 100g** 25.5€  
D.O. Guijuelo Salamanca





🌿 Gluten 🥛 lactose 🥚 Egg 🌿 Sesame 🦑 molluscs 🧪 Sulfites 🥜 Peanut 🧪 Soy  
🦀 Crustaceans 🥚 Nuts 🌿 vegan 🥛 Mustard 🐟 fish 🥒 celery 🧪 lupins

# FROM THE DEPTHS OF THE SEA

## CHARCOAL-GRILLED VARIEGATED SCALLOPS 16.8€

Iberico pork belly and apple vinaigrette  

## FRIED CALAMARI 15.5€

Classic batter and served with tartare sauce    

## BLUEFIN TUNA TARTARE 17.5€

Strawberries, soy and toasted sesame seeds    

## CLAMS FROM THE COAST 16.8€

In freshly made salsa verde   

## MEDITERRANEAN GREEN CURRY MUSSELS 13.5€

Rosemary, thyme and lemongrass 

## WEDGE CLAMS FROM THE COSTA DEL GARRAF (250G) 16.5€

Vuelta y vuelta con ajito y perejil 

## GRILLED RED PRAWNS 24.0€




With coarse salt and pine from El Garraf 

\*All seafood dishes can be prepared on the grill or steamed

 Gluten  lactose  Egg  Sesame  molluscs  Sulfites  Peanut  Soy  
 Crustaceans  Nuts  vegan  Mustard  fish  celery  lupins

# SEASONAL AND TRADITIONAL SMALL PLATES

## BURRATA WITH TRUFFLE SAUCE 15.5€

Roast pumpkin with herbs, chicory  
and apple vinaigrette   

## RED PRAWN CARPACCIO 17.9€

Crispy wafers, orange and mild  
citrus vinaigrette   

## FREE-RANGE EGGS WITH CEPS MUSHROOMS 15.5€

Iberico pork belly potato parmentier and truffle  

## ROAST CHICKEN CANNELLONI WITH CREAM OF TRUE MOREL 15.5€

Jus reduction and roasted hazelnuts      

## STEWED CLAMS WITH ROMESCO SAUCE 17.8€

Artichokes from the Agrarian Park    

## SQUID STUFFED WITH BUTIFARRA DEL PEROL SAUSAGE 16.8€

Squid ink sauce, pine nuts and dried apricots  

 Gluten  lactose  Egg  Sesame  molluscs  Sulfites  Peanut  Soy  
 Crustaceans  Nuts  vegan  Mustard  fish  celery  lupins

# THE BEST RICE DISHES FROM THE FISHERMEN'S CABIN

(MINIMUM 2 PEOPLE, PRICE PER PERSON)

## FISH AND SEAFOOD RICE

23.5€

Red prawn, cuttlefish and mussel      

## SURF AND TURF RICE

22.0€

Iberico pork rib, El Prat artichoke, prawns and charred rosemary     

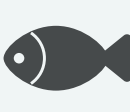




## CREAMY RED PRAWN AND CUTTLEFISH RICE

25.5€

Almond and saffron topping with a pinch of patience      

## "DRY" VARIEGATED SCALLOP RICE

23.0€

With Iberico pork pluma and king oyster mushrooms     

## BLACK RICE

24.5€

Baby squid, cuttlefish, artichokes and aioli sauce       

## FIDEUÀ OF CUTTLEFISH FROM THE COAST

16.8€

King prawns, squid and mussels      

 Gluten  lactose  Egg  Sesame  molluscs  Sulfites  Peanut  Soy  
 Crustaceans  Nuts  vegan  Mustard  fish  celery  lupins



## PORT OUT... OUR FRESH CATCH

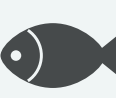

### CRISPY COD

21.0€

Crispy cod lips, homemade tomato sauce, potato and baked au gratin with dried apricot and plum mousseline    

### "JOSPER" CHARCOAL-GRILLED TURBOT WITH GARLIC AND PIPARRA PEPPER SAUCE

26.5€

Served with roast potatoes and winter greens  


### CRUSTED WILD SEA BASS

25.9€

Grilled with vegetables from the Agrarian Park 

### SALT-BAKED OR BAKED SEA BASS




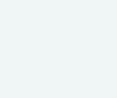
1.2Kg 65€

Served with vegetables from the Agrarian Park  (2pax)

## STARBOARD HOME... OUR MEATS

### TENDERLOIN STEAK TARTARE

21.5€

Served with crispy chips and fried free-range egg    

### CHARCOAL-GRILLED DRY-AGED

25.5€

### BEEF TENDERLOIN (220G)

With creamed potatoes, glazed baby onions and au jus sauce   

### SLOW-COOKED SUCKLING PIG

28.0€

With crispy crackling, its jus and well garnished   

# ANCHORING WITH DESSERTS

## CHOCOLATE AND ITS TEXTURES

7.5€

For chocolate lovers   

## LEMON PIE

7.5€

Lemon cream, meringue and Chantilly cream

## CHEESECAKE

7.0€

A friend's recipe with Chantilly cream

## CHOCOLATE HAZELNUT FONDANT

7.5€

With creamy mascarpone ice cream

## EMBARCADERO TRUFFLES AND CATÀNIES

7.0€

Something sweet to share

## ICE CREAMS AND SORBETS

6.5€

Ask your waiter for our ice cream and sorbet selection

 Gluten  lactose  Egg  Sesame  molluscs  Sulfites  Peanut  Soy  
 Crustaceans  Nuts  vegan  Mustard  fish  celery  lupins



Utilizamos en nuestros platos productos de proximidad procedentes del Parc Agrari del Baix Llobregat.



**BIOSPHERE**  
SUSTAINABLE

Chef  
*Sergi Cócera*