

Starters

Green salad (lettuce, tomato, avocado, egg, onion, and carrot)	14.50€
Casa Granados salad with seafood	23.90€
Marinated tuna tartare, cucumber, kimchy and coconut	24.50 €
Red shrimp carpaccio with garlic	26.90€
Anchovies from 'l'Escala' (4 pieces) with a touch of pepper and EVOO	18.90€
Steak tartare from older cattle seasoned to our liking	23.90€
'Txuleta' carpaccio, smoked oil, candied wild mushrooms and parmesan	23.90 €
Iberian ham center100%, knife cut	27.00€
Iberian ham croquettes	19.90€
Homemade foie terrine, apple, goat cheese, corn, and crumble with a touch of anise	25.50 €
Vegetable cannelloni with roasted eggplant, ratatouille, ricotta, and pesto	22.00€

Meat

Boneless leg of suckling lamb, roasted aubergine with honey, cous cous and dreid fruits	35.90€
Marinated and roasted iberian pork with its garnish	28.50€
Beef cheek, chive emulsion and roasted carrot	30.00€
Grilled beef fillet with 'Café de Paris' sauce	32.80€

Fish

Baked turbot with cava sauce and fennel texture	36.90€
Cod confit with its pilpil, on scrambled free-range eggs and straw	32.00€
Grilled or baked market fish with pea purée and vegetables	M.P

Suggestions

Grilled Galician razor clams	20.00€
Galician razor clams with iberian velouté	22.90 €
Steamed Galician clams 250 gr.	23.90€
Our sea and mountain Ssäm	21.90€
Grilled prawns from Palamós 200 gr.	M.P
Squid stuffed with pig's feet	28.50€
Homemade market fish cannelloni, saffron cream and garlic emulsion gratin	26.50€

Desserts

'Tocinillo de cielo' (egg and syrp puding), passion fruit and white chocolate	12.90€
No-bake apple tart with vanilla cream and toffee gummy	12,90€
Chocolate pistachio	13,00€
Tiramisu Casa Granados	11.50€
Spiced grilled pineapple, coconut soup and matcha tea	12.50€
Cup of ice cream	5.50€
Natural fruit	7.50€