



Mediterranean cuisine packed with flavour

DISHES TO SHARE, OR NOT...

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| Palamós salted anchovies with tomato-rubbed crystal coca bread | 12.25 |
| Foie micuit with caramelised coca bread, spiced mango chutney and Pedro Ximénez reduction | 11.95 |
| Baby octopus cooked in onion with a hint of spice, crushed potatoes and fresh lime aioli | 9.95 |
| Iberian shoulder ham (D.O. Guijuelo) with crystal coca bread and tomato | 15.95 |
| Crunchy breaded calamari with lemony roasted-garlic aioli | 8.95 |

FRESH FROM OUR GARDEN AND OTHER STARTERS...

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| Palamós fish soup with cod, hazelnut praline and coarse <i>picada</i> | 9.95 |
| Andalusian Gazpacho with diced vegetables and croutons (seasonal) | 7.10 |
| Seasonal tomato salad with tuna belly, black olives and <i>cop de puny</i> onion | 7.95 |
| Salad with baby greens, goat-cheese flakes, mango and honey vinaigrette | 8.95 |

TASTY RICE DISHES WITH CHARACTER...

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| Fish and seafood rice (langoustines, mussels, calamari, clams) (min. 2 people) | 13.45 |
| Creamy black rice with cuttlefish and roasted-garlic aioli (min. 2 people) | 11.95 |
| Platja Castell fideuà with clams and aioli (min. 2 people) | 10.85 |
| Rice casserole with meat and seafood, Empordà style (min. 2 people) | 11.85 |

FROM THE SEA...

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| Yellow-fin tuna fillet in aromatic <i>escabeche</i> with vegetables from our garden and candied sesame seeds | 15.25 |
| Cod confit with house-made tomato <i>sofrito</i> , rosemary-honey aioli glaze, olives and capers | 14.95 |
| Roasted gilt-head bream with baby potatoes, confit onion and cherry tomatoes with fresh basil | 13.95 |
| Grilled shrimp from Palamós with Maldon salt (200 g) | mp |

FROM THE LAND...

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| Grilled entrecôte with crunchy potatoes and Padrón peppers with salt (300 g) | 17.75 |
| Confit duck leg with orange sauce and cinnamon apple in two textures | 12.95 |
| Grilled sirloin with rissole potatoes, fresh herbs and Padrón peppers (200 g) | 23.45 |
| Shoulder of lamb, slow cooked for 18 hours, on a traditional bed of vegetables and finished with gremolata | 16.95 |

LA MALCONTENTA DESSERTS...

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| Traditional crème brûlée with caramel ice cream and <i>pets de monja</i> | 5.95 |
| Tim Baon's desserts (nougat ice cream, crème brûlée and chocolate sauce) | 5.10 |
| Cheesecake like Sophie makes it with toffee, red berries and coulis | 5.95 |
| House-made carrot cake with carrot coulis, cheese mousse and bourbon-vanilla ice cream | 5.75 |
| Seasonal ice cream and sorbet (ask your server) | 4.75 |