



*To snack and share*

Anhovies from Tossa with glass bread with tomato. 14,5€

Iberian acorn-feed ham 'D.O.Jabugo' 100gr with glass bread with tomato. 24€

Artichoke carpaccio with romesco, cured meat, parmesan, and pine nuts. 12€

Roasted pepper toast with iberian ham and foie. 14€

Grilled scallops with candied mushrooms and parmesan foam. 17€

Homemade croquettes, iberian ham, gorgonzola and walnuts, chicken. 9,5€

Grilled cockles with garlic and parsley. 16,5€

Grilled Galician razor clams with ginger and lime. 17€

Grilled Galician Clams. 17,5€

## *Starters*

Garden salad. 9,5€

Smoked aubergine salad with burrata, pesto and arugula. 13€

Poke bowl with quinoa, marinated salmon, wakame, avocado and strawberries. 14€

Beet tartar with pickled vegetables. 12,5€

Cold cream of almond ('ajoblanco') with razor clams and black garlic. 14,5€

Peas from Maresme sautéed with small cuttlefish. 16,5€

'Marine Ramen'. 12,5€

Beef 'taco' with green 'mojo' and mole. 12,5€

Tofu tataki with grilled aubergine, spicy tomato, and nori seaweed. 16,5€

Vegetable tempura with citrus emulsion and romesco sauce. 13,5€

## *Rice and pasta*

Iberian pork rice with snow peas and langoustines. (Min 2 pers).p.p.17€

Rice with cuttlefish, sausage, and artichokes. (Min 2 pers) .p.p.18€

Grilled rice with vegetables. (Min 2 pers).p.p.16,5€

Soupy rice with lobster. (Min 2 pers).p.p.26€

Crab rice. (Min 2 pers).p.p.18,5€

Seafood 'paella'.(Min 2 pers).p.p.16,5€

Fish and seafood 'fideuà'.(Min2pers).p.p.16,5€

Noodles with vegetables and teriyaki pork. 13€

Fresh pasta with zucchini and prawns. 13€

## *Fish from our coast*

'Cim i tomba' of monkfish and turbot. 23€

Grilled fish of the day. 23€

Grilled monkfish with roasted potatoes and vegetables. 21€

Tuna loin with wasabi emulsion, lime, and vegetables in the wok. 18€

Bass with cabbage and pickled vegetables. 17,5€

Grilled turbot. 19€

Cod with 'samfaina' (ratatouille). 18€

## *Grilled meats*

Duck magret with potato cream with herbs, asparagus, and Porto. 17,5€

Pork ribs with barbecue. 16€

Iberian pork tataki with pineapple and mango xutney. 17,5€

Girona beef steak with 'mojo picón' and peppers. 17,5€

Beef fillet with Paris coffee. 24€

Steak tartar in the style of Capri by Josep Pagès. 24€

Grilled lamb shoulder with 'Poor Man's potatoes'. 24,5€

Old cow burger with goat cheese and onion jam. 12,5€

## *Garnish*

French Fries. 4€ Peppers. 4€ Sautéed vegetables. 5€

"Wrinkled" potatoes. 4€ Potato gratin. 4€ Confit "piquillo" peppers. 5€

Grilled asparagus. 5€

## *Desserts*

Grilled pineapple with cream, rum, and coconut ice cream. 6€

Cheesecake with red fruits. 6€

Yogurt mousse with mango ice cream and red fruits. 6€

Strawberry soup with mascarpone cream, vanilla ice cream and Espelette pepper. 7,5€

Chocolate, oil, and salt. 7,5€

Chocolate coulant with macadamia nut ice cream. 7,5€

'Passion pie'. 7,5€

Tiramisu. 5,5€

Catalan Cream. 5€

Ice cream. 4,5€

*Capri*  
· R E S T A U R A N T ·  
*by Josep Pagès*