



To snack and share

Anhovies from Tossa with glass bread with tomato. 18,00€

Iberian acorn-feed ham 'D.O.Jabugo' 100gr with glass bread with tomato. 29,00€

Gratin sea un urchins stuffed with seafood and black sausage. 6,50€(uni)

Patates bravas our way. 9.50€

Tomato tartare with black olives. €16.00

Fried eggplant with miso and sesame. 13.00€

Red tuna tartare with crunchy nori seaweed. 18.00€

Grilled octopus with potato wedges and kimchi emulsion. 24.00€

Croissant filled with Iberian meat, creamy pumpkin and yogurt. 16.00€

Squid meatballs in the style of tossa. 16.00€

Beet salmorejo with smoked sardine, goat cheese and trout caviar €12.00

Prawn gyozas, celery puree, wakame and oyster sauce. 16.00€

Grilled scallops with candied mushrooms and parmesan foam. 18,50€

Homemade croquettes, iberian ham, gorgonzola and walnuts, chicken. 12,00€

Grilled cockles with garlic and parsley. 18,50€

Grilled Galician Clams. 20,00€

Bread and butter service.4€

If you have any intolerance or allergy, let us know and we will adapt as necessary.

Rice and pasta

Iberian pork rice with snow peas and langoustines.(Min 2 pers).p.p. 26,00€

Crab rice.(Min 2 pers).p.p. 24,00€

Black rice with smoked eel and saffron alioli. 25,00€

Seafood 'paella'.(Min 2 pers).p.p. 21,00€

Fish and seafood 'fideuà'.(Min2pers).p.p. 19,00€

Fish from our coast

Cim-i-Tomba of monkfish and turbot. 30,00€

Wild sea bass with pilpil and wite asparagus. 27,00€

Grilled fish of the day. 26,00€

Cod with white beans and tomato confit 25.00€

Grilled meats

Duck magret with pumpkin taten. 21.00€

Lamb casserole with vegetables and mashed potatoes. 26.00€

Beef cutlet aged 60 days with tuber cream. 26.00€

Beef Entrecot with mojo picón anb papas arrugas an green peppers . 27,00€

Beef fillet with Paris coffee. 29,50€

Beef burger with goat cheese and onion jam. 17,00€

Bread and butter service.4€

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Desserts

- Cheesecake with red fruits. 8,00€
Caramelized French toast with chocolate ice cream. 8.00€
Chocolate, oil, and salt. 8,50€
Chocolate coulant with macadamia nut ice cream. 9,00€
Baked apple with glazed biscuit and hot toffe. 8,00€
Pavlova with passion fruit and red fruits. €8'50
Green tea matcha Tiramisú. 8,50€
Catalan Cream. 6,50€
Varied seasonal fruit. 6.50€
Ice cream. 6,00€

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



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