



To snack and share

Anhovies from Tossa with glass bread with tomato. 16,00€

Iberian acorn-feed ham 'D.O.Jabugo' 100gr with glass bread with tomato. 24,00€

Beet cacarpaccio smoked sardine , goat cheese and almonds. 14,00€

Vitello tonnato. 18,00€

Roasted pepper toast with iberian ham and foie. 16,00€

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

Homemade croquettes, iberian ham, gorgonzola and walnuts, chicken. 10,00€

Grilled cockles with garlic and parsley. 18,50€

Grilled Galician razor clams with ginger and lime. 19,00€

Grilled Galician Clams. 20,00€

Starters

Salad with courgette prawns goat cheese and almonds. 12,00€

Smoked aubergine salad with burrata, pesto and arugula. 14,50€

Poke bowl with quinoa, marinated salmon, wakame, avocado and strawberries. 16,00€

Tomato tatin with burrata foam and basil. 16,00€

Ceviche with yellow chili. 17,00€

"Gazpacho" tomato cold soup with vegetables and with prawns. 15,00€

Beef 'taco' with green 'mojo' and mole. 14,50€

Tofu tataki with grilled aubergine, spicy tomato, and nori seaweed. 18,00€

Vegetable tempura with citrus emulsion and romesco sauce. 15,00€

Rice and pasta

Iberian pork rice with snow peas and langoustines.(Min 2 pers).p.p. 21,00€

Black eel rice, and saffron alioli. 22,00.€

Grilled rice with vegetables.(Min 2 pers).p.p. 16,50€

Soupy rice with lobster.(Min 2 pers).p.p. 31,00€

Crab rice.(Min 2 pers).p.p. 24,00€

Seafood 'paella'.(Min 2 pers).p.p. 19,00€

Fish and seafood 'fideuà'.(Min 2 pers).p.p. 19,00€

Noodles with vegetables and teriyaki pork. 16,00€

Fresh pasta with zucchini and prawns. 15,00€

Fish from our coast

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

Grilled fish of the day. 25,00€

Grilled monkfish with roasted potatoes and vegetables. 25,00€

Tuna loin with wasabi emulsion, lime, and vegetables in the wok. 21,00€

Prawns of Palamós. 39,00€ 200gr

Grilled turbot. 24,00€

Grilled sardins with tomato and onion salad. 17 00€

Cod with stuffed leeks and almonds cream. 20,00€

Grilled meats

Duck magret with dauphinoise potatoes, asparagus, and Porto. 19,50€

Pork ribs with barbecue. 19,50€

Iberian pork tataki with pineapple and mango xutney. 20,00€

Girona beef steak with 'mojo picón' and peppers. 22,00€

Beef fillet with Paris coffee. 25,00€

Steak tartar in the style of Capri by Josep Pagès. 25,00€

Grilled lamb shoulder with 'Poor Man's potatoes'. 26,00€

Beef burger with goat cheese and onion jam. 15,00€

Garnish

French Fries. 5€. Fried peppers. 5€. Sauteed vegetables. 5€

'Wrinkled potatoes'. 5€. Potato gratin. 5€ Grilled asparagus. 5€

Desserts

Grilled pineapple with cream, rum, and coconut ice cream. 8,00€

Cheesecake with red fruits. 8,00€

Watermelon lemon and basil sorbet and jamaican water. 6,00€

Strawberry soup with mascarpone cream, vanilla ice cream and Espelettepepper. 8,00€

Chocolate, oil, and salt. 8,50€

Chocolate coulant with macadamia nut ice cream. 9,00€

'Passion pie'. 8,50€

Tiramisu. 6,50€

Catalan Cream. 6,50€

Ice cream. 6,00€

Capri
· R E S T A U R A N T ·

by Josep Pagès



capri_by_joseppages



Restaurant Capri by Josep Pagès