

OUR CLASSICS

Jamón Ibérico de bellota Iberian acorn-fed ham	27,50
Caracoles especiales Special "Los Caracoles" snails	18,00
Huevos rotos con chistorra Spanish "broken eggs" with chistorra from Arbizu	17,50
Sopa bullabesa (en carta desde 1925) Bouillabaisse soup (on the menu since 1925)	29,40
½ Pollo a l'ast hecho con leña ½ Traditional Catalan firewood-roasted chicken	19,00
Lomo de bacalao a la llauna "A la llauna" style cod (with fried garlic)	26,90
Paella de bogavante Lobster paella	39,00
Mariscada especial con bogavante (recomend 2 personas) Special seafood and lobster platter (recommended 2 people)	158,00
¼ Cochinitillo de Segovia asado ¼ Roasted Segovian suckling pig	52,00
Chuletón de vaca madurada DISCARLUX Cow's dry aged beef DISCARLUX	86,65Kg
Entrecot de vaca madurada Cow's entrecot 350gr	38,50

GUARNICIONES Y SALSAS

Patatas fritas Fries	4,95	Salsa de pimienta Pepper sauce	2,50
Pimientos del piquillo Piquillos' roasted peppers	8,50	Ketchup / Mostaza Ketchup / Mustard	1,25
Parmentier de patata Potatos parmentier	4,95	Pan con tomate Bread with tomato sauce	3,50
All i oli Traditional garlic sauce Alioli	2,95	Pan de caracol Snail sharped bread	1,95

THIS ESTABLISHMENT REQUIRES A MINIMUM SPEND OF €35 PER CUSTOMER IN THE DINING AREA.

IN CASE OF FOOD ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR STAFF.

10% VAT INCLUDED



COLD STARTERS

Mixed salad Ensalada de la huerta	13,50	White tuna belly salad Tomate con ventresca de bonito	16,50
Iberian acorn-fed ham Jamón ibérico de bellota	27,50	Anchovies "Los Caracoles" Anchoas Santoña 6U	22,50

WARM STARTERS

Ham and chicken croquettes Croquetas de pollo y jamón	15,00	Special "Los Caracoles" snails Caracoles especiales	18,00
Octopus with bacon and potato parmentier Pulpo panceta y parmentier	24,90	Traditional "padrón" peppers Pimientos del padrón	12,65
Garlic shrimps Gambas al ajillo	22,50	Steamed or marinière mussels Mejillones vapor o marinera	16,20
Spanish "broken eggs" with chistorra from Arbizu Huevos con chistorra de Arbizu	17,50	Oxtail croquettes Croquetas de rabo de toro	17,50
Open omelette with shrimps Tortilla abierta con gambas	21,00	Grilled cockles Berberechos a la plancha	18,00
Fried andalusian-style calamari Fritura andaluza	18,00	Sautéed cuttlefish with vegetables Salteado de trigueros	21,00

SOUPES, VEGETABLES AND PASTA

Bouillabaisse soup (on the menu since 1925) Sopa bullabesa (en la carta desde 1925)	29,40	Macaroni "cardenal" Macarrones cardenal	18,00
Sautéed vegetables Verduras salteadas	14,50	Meat canelloni with truffled béchamel Canelones de carne con bechamel trufada	18,00

RICE DISHES

Fish and seafood paella Paella de pescado y marisco	29,00	Mixed paella without shells Paella parellada mixta	26,00
Cod and vegetables paella Paella de bacalao y verduras	26,00	Lobster paella Paella de bogavante	39,00
Rabbit and snails rice Arroz con conejo y caracoles	27,00	Black rice with cuttlefish Arroz negro con calamar	29,00
Sautéed vegetables Paella de verduras	24,90		

THIS ESTABLISHMENT REQUIRES A MINIMUM SPEND OF €35 PER CUSTOMER IN THE DINING AREA.

IN CASE OF FOOD ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR STAFF.

10% VAT INCLUDED



FISH AND SEAFOOD

“Empordanesa” style cod Lomo de bacalao a la empordanesa	26,90	Seafood casserole “Los Caracoles” Zarzuela “Los Caracoles”	32,50
Cuttlefish grill (from beach) Chipirones de playa a la plancha	18,00	Grilled salmon supreme Suprema de salmón a la plancha	24,00
Hake with garlic Tronco de merluza con ajitos	25,00	Seafood platter Mariscada	54,75
Sole prepared to your liking Lenguado al gusto (300 g)	38,50	Special seafood and lobster platter (recommended 2 people) Mariscada especial	158,00
Grilled king prawns Langostinos a la plancha	25,50	Salmon tartare Tartar de salmón	23,90

MEAT

½ Traditional catalan fire wood roasted chicken ½ Pollo a l’ast	19,00	Boneless oxtail with potato parmentier Rabo de toro deshuesado con parmentier	24,00
Traditional pork’s feet with snails Pies de cerdo con caracoles	22,70	Roasted goat with sauce (450 g) Cabrito al horno en su jugo (450 g)	42,65
Cow’s entrecote DISCARLUX Entrecot de vaca madurada DISCARLUX	38,00	¼ Roasted Segovian suckling pig ¼ Cochinillo de Segovia asado	52,00
Sirloin steak with 5 peppers sauce Solomillo a las 5 pimientas	31,00	Cow’s dry aged DISCARLUX Chuleton de vaca DISCARLUX	85,65/Kg
Catalan “butifarra” sausage (200 g) Butifarra catalana a la brasa (200gr)	21,00	Steak tartare Steak tartar	29,85

Desserts

Catalan style “Crème brûlée”	8,00	Pyjama “Los Caracoles”	11,20
Ice cream with nougat	8,00	Caramel flam	9,00
Three chocolate mousse	8,50	Cheese assortment	11,90
Chocolat coulant	9,50	Chocolate profiteroles	8,00
Homemade ice cream	7,00	Cheesecake “Los caracoles”	10,00
Variety of sorbets	7,00	Traditional “Tocinito de cielo”	9,00

THIS ESTABLISHMENT REQUIRES A MINIMUM SPEND OF €35 PER CUSTOMER IN THE DINING AREA.

IN CASE OF FOOD ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR STAFF.

10% VAT INCLUDED