



RESTAURANT  
**eIPESCADOR**

## **Restaurant**

Lunch and dinner,

## **Drinks and wines**

## **Desserts**

## **Children's menu**

## **Vegan**



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## Meals

IF YOU HAVE ANY FOOD ALLERGY PLEASE ASK OUR STAFF



OPTIONAL GLUTEN FREE, PLEASE ASK OUR STAFF

### STARTERS

- PATATAS BRAVAS 2 SAUCES  
8,00 €
- SCRAMBLED EGGS WITH HAM AND CHIPS  
11,20 €
- GRILLED VEGETABLES AND ESCALIVADA (ROASTED RED PEPPERS AND AUBERGINE)  
9,50 €
- RED TUNA TARTARE WITH AVOCADO  
18,80 €
- TOMATO SALAD WITH TUNA VENTRESCA AND TENDER ONION  
10,70 €
- HOMEMADE BOLETUS CROQUETTES WITH VEGETABLE CHIPS  
8,20 €
- FREE-RANGE CHICKEN FINGERS WITH CHEESE SAUCE  
10,90 €
- PRAWNS 'LOLLIPOPS' WITH TERIYAKI SAUCE  
15,20 €
- DELTA ROCK MUSSELS WITH SEAFOOD SAUCE  
11,00 €
- MARINATED SALMON SALAD, AVOCADO AND MANGO VINAIGRETTE  
10,90 €
- PRAWN CARPACCIO CAKE WITH TROUT CAVIAR AND MANDARIN VINAIGRETTE  
13,90 €
- TOMATO SALAD, SPRING ONION, KALAMATA OLIVES AND PESTO  
10,70 €

### FISH

- GRILLED SOLE SERVED WITH VEGETABLES  
19,00 €
- HAKE SUPREME IN GREEN SAUCE WITH RED PRAWNS AND CLAMS  
14,10 €
- GRILLED RED PRAWNS (6 U.)  
17,40 €
- FILLET OF TURBOT WITH BAKED POTATO AND GARLIC GARLIC ORIO  
17,90 €
- FRIED COD WITH PIPERRADA AND SUN-DRIED TOMATOES  
16,80 €
- GRILLED SQUID WITH 'ALL I OLI'  
17,50 €
- GRILLED WILD LOBSTER  
45,00 €
- WHOLE SQUID ANDALUSIAN STYLE WITH VEGETABLES  
17,50 €
- MELLOW RICE WITH MONKFISH AND RED PRAWNS  
17,90 €
- MELLOW RICE WITH BLUE CRAB FROM LA RÁPITA  
16,90 €
- RIGATONE WITH PRAWNS AND MUSSELS MARINARA STYLE  
12,40 €

### MEATS

- GRILLED BEEF RIB STEAK WITH BAKED POTATOES  
18,50 €
- GRILLED BEEF FILLET  
23,90 €
- LAMB SHOULDER BAKED AT LOW TEMPERATURE  
20,70 €
- SAUCES:  
PRIORAT RED WINE  
BLUE CHEESE

### ASSORTMENT OF BREADS

- BREAD  
1,00 €
- GLUTEN-FREE BREAD  
1,00 €
- GARLIC BREAD  
1,00 €





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## Drinks and wines

### WHITE WINE

**VIÑA SOL 3/8**  
7,30 €  
Chardonnay  
D.O.Catalunya

**BANCAL DEL BOSQ BLANC**  
16,20 €  
Garnatxa blanca  
D.O.Montsant

**VESPRES BLANC**  
16,30 €  
Garnatxa blanca  
D.O.Montsant

**LES BRUGUERES**  
20,80 €  
Garnatxa blanca  
D.O.Q. Priorat

**ENATE**  
15,60 €  
Gewürztraminer  
D.O.Somontano

**CHARDONNAY**  
14,20 €  
Chardonnay  
D.O.Tarragona

**AUCALÀ BLANC**  
15,10 €  
Garnatxa blanca  
D.O.Terra alta

**PETIT CAUS BLANC**  
14,10 €  
Xarel·lo, macabeu, chardonnay, moscatell,  
chenin blanc, parellada  
D.O.Penedès

**GESSAMÍ**  
15,60 €  
Sauvignon blanc, muscat, moscatell de  
frontignon, gewürztraminer, moscatell  
d'alexandria  
D.O.Penedès

**GOTIM BLANC**  
13,20 €  
Macabeu, sauvignon blanc  
D.O.Costers del segre

**ABADÍA SAN CAMPIO**  
18,20 €  
Albariño  
D.O.Rias baixas

**ABADÍA SAN CAMPIO 3/8**  
9,80 €  
Albariño  
D.O.Rias baixas

**FENOMENAL**  
14,00 €  
Verdejo  
D.O.rueda

**SOLIMAR**  
10,80 €  
Macabeu, muscat d'alexandria, sauvignon blanc  
D.O.Tarragona

**OSTATUM**  
14,00 €  
Acabeu, malvasia  
D.O.CA. Rioja

**EL PERRO VERDE**  
15,20 €  
Verdejo  
D.O.RUEDA

### ROSÉ WINES

**DE CASTA GARNATXA  
NEGRA**  
11,90 €  
Samsó  
D.O.Catalunya

**DE CASTA 3/8 GARNATXA  
NEGRA**  
6,70 €  
Samsó  
D.O.Catalunya

**OCTUBRE ROSAT SAMSÓ**  
14,00 €  
Garnatxa negra  
D.O.Montsant

**SOLIMAR MERLOT**  
10,80 €  
Ull de llebre, garnatxa  
D.O.Tarragona

**BÀRBARA FORÉS ROSAT  
SIRÀ, SAMSÓ**  
14,40 €  
Garnatxa negra  
D.O.Terra alta

**SINDICAT DE LA FIGUERA**  
14,60 €  
Garnatxa  
D.O.Montsant

**MOUSTILLANT ROSAT BRUT  
SIRÀ**  
13,50 €  
Merlot  
D.O.Penedès

### RED WINES

**CUNE CRIANZA 3/8**  
8,30 €  
Ull de llebre, Garnatxa Negra, Samsó  
D.O.Ca. Rioja

**ELS PICS**  
20,10 €  
Cabernet Sauvignon, Garnatxa Negra, Sirà,  
Samsó  
D.O.Q. Priorat

**SOLIMAR**  
11,20 €  
Cabernet Sauvignon, Merlot  
D.O.Tarragona

**L'ARLEQUÍ**  
16,80 €  
Cabernet Sauvignon, Merlot, carinyena, sirà  
D.O.Tarragona

**L'HERAVI SELECCIÓ**  
16,70 €  
Samsó, garnatxa negra, sirà  
D.O.Montsant

**SERÈ**  
13,70 €  
Garnatxa Negra  
D.O.Montsant

**COLORS**  
16,00 €  
Cabernet Sauvignon, Garnatxa, Merlot  
D.O.Costers del Segre

**LA MONTESA**  
18,50 €  
Garnatxa Negra, Ull de llebre, Samsó  
D.O.Ca. Rioja

**SEMELE**  
16,30 €  
Merlot, Ull de llebre  
D.O.Ribera del Duero

### CAVA

**BOLET RESERVA**  
15,80 €  
Brut nature macabeu, xarel·lo, parellada

**ANNA DE CODORNIU  
BENJAMIN (22CL)**  
7,30 €  
Chardonnay, parellada, xarel·lomacabeu

**ANNA DE CODORNIU  
RESERVA CHARDONNAY**  
16,30 €  
Parellada, xarel·lomacabeu

**COQUET BRUT NATURE  
MACABEU**  
20,20 €  
Xarel·lo, parellada

**ROSAT TREPAT BRUT  
RESERVA**  
15,70 €  
Trepat

**MOET CHANDON  
BRUT IMPERIAL  
CHAMPAGNE PINOT NOIR**  
42,00 €  
Pinot meunier, chardonnay

**BRUT IMPERIAL GRAMONA**  
22,60 €  
Xarel·lo, Macabeu, Chardonnay, Parellada

### COCKTAILS

**MOJITO**  
7,70 €  
Rum, sugar, mint and Sprite (soda).

**MOJITO DE FRESA**  
8,00 €  
Strawberry, rum, sugar, mint and Sprite (soda).

**MOJITO DE FRUTOS DEL  
BOSQUE**  
8,00 €  
Berries, rum, sugar, mint and Sprite.

**MOJITO DE MARACUYÁ**  
8,00 €  
Passion fruit, rum, sugar, mint and soda

**ROYAL**  
8,00 €  
Rum, lime, sugar, berries and cava (sparkling  
wine)

**LOVE ON THE BEACH**  
7,60 €  
Vodka, peach liqueur, cranberry juice and orange  
juice

**CAIPIRINYA**  
7,60 €  
Cachaça, brown sugar, lime and Sprite (soda)

**PIÑA COLADA**  
7,60 €  
Rum, coconut purée and pineapple juice

**TOM COLLINS PUERTO DE  
INDIAS**  
8,00 €  
Puerto de Indias Gin, lemon juice, sugar and  
Sprite (soda)

**LONG ISLAND**  
8,00 €  
Rum, gin, vodka, tequila, triple sec and cola

### ALCOHOL-FREE COCKTAIL

**MOJITO**  
6,00 €  
Sugar, lime, mint, apple juice and Sprite

**MOJITO FRESA**  
6,30 €  
Strawberry, sugar, lime, mint and Sprite

**MOJITO FRUTOS DEL  
BOSQUE**  
6,30 €  
Berries, sugar, lime, mint and Sprite

**MOJITO MARACUYÁ**  
6,30 €  
Coconut syrup and pineapple juice

**PIÑA COLADA**  
5,20 €  
Pineapple juice, peach juice, orange juice and a  
hint of pomegranate

**SAN FRANCISCO**  
5,20 €  
Pineapple juice, peach juice, orange juice and a  
hint of pomegranate

**PINK PANTHER**  
5,20 €  
Pineapple juice, coconut syrup and strawberry

### BEERS

**GLASS ESTRELLA**  
2,50 €

**PINT ESTRELLA**  
3,50 €

**ALCOHOL FREE ESTRELLA**  
2,70 €

**GLUTEN FREE ESTRELLA**  
3,20 €

**BUDWEISER**  
3,70 €

**HEINEKEN**  
3,70 €

**MAGNERS**  
4,90 €

**CORONITA**  
3,90 €

**VOLL DAMM**  
3,00 €

### LIQUORS

**BAILEYS**  
5,30 €

**TEQUILA JOSÉ CUERVO**  
6,60 €

**PACHARÁN**  
4,20 €

**TÍA MARIA**  
5,00 €

**ORUJO**  
4,90 €

**AMARETTO**  
4,10 €

**LICOR DE ARROZ**  
3,90 €

**LICOR DE MELOCOTÓN**  
3,90 €

**LICOR DE AVELLANA**  
3,90 €

**LICOR DE MANZANA**  
3,90 €

**LIMONCELLO**  
5,00 €

### WHISKY MALTA

**MACALLAN**  
11,40€

**KNOCKANDO**  
7,60 €

### BRANDY

**VETERANO**  
4,40 €

**HENESSY**  
10,30 €

### DRINKS

**CACAO LAT (CHOCOLATE  
MILK SHAKE)**  
2,90 €

**SPARKLING WATER**  
1,80 €

**AQUARIUS LEMON**  
2,90 €

**TRINA ORANGE**  
2,70 €

### SANGRÍA

**SANGRÍA - GLASS**  
3,90 €

**SANGRÍA - 1L**  
13,20 €

**SANGRÍA MADE WITH CAVA**  
- 1L.  
16,50 €

**TINTO DE VERANO**  
2,90



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## Desserts

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### DESSERTS

**CRÈME BRÛLÉE WITH  
CARQUINYOLIS**

5,90 €

**SEMIFREDDO OF HAZELNUT  
PRALINE WITH CRÈME  
ANGLAISE**

6,10 €

**CHOCOLATE COULANT WITH  
VANILLA ICE CREAM**

6,80 €

**CARAMEL COATED FRENCH  
TOAST WITH CUSTARD**

7,20 €

**LEMON SORBET**

5,80 €

**MANGO SORBET**

5,80 €

**LEMON SORBET WITH CAVA**

6,50 €

**TIRAMISU WITH CRISPY BISCUIT**

7,50 €





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# Children's menu

## CHILDREN'S MENU

### MAIN DISH

MENU NUMBER 1  
CHICKEN NUGGETS  
7,90 €

MENU NUMBER 2  
VEAL BURGUER  
7,90 €

MENU NUMBER 3  
COATED OR GRILLED CHICKEN  
ESCALOPE  
7,90 €

MENU NUMBER 4  
COATED OR GRILLED HAKE FILLET  
7,90 €

MENU NUMBER 5  
FRIKANDEL  
7,90 €

MENU NUMBER 6  
CHICKEN CROQUETTES  
7,90 €

MENU NUMBER 7  
MACARONI OR SPAGUETTI  
WITH NAPOLITAN SAUCE  
6,90 €

### SIDE DISH

ALL MENUS, EXCEPT FOR MENU  
NUMBER 8, CAN CHOOSE A SIDE DISH:  
CHIPS, WHITE RICE, WHITE RICE WITH  
TOMATO SAUCE, WHITE SPAGHETTIS OR  
SPAGHETTI WITH TOMATO SAUCE.

### DRINKS

ALL MENUS CAN CHOOSE A DRINK:  
JUICE, WATER OR SMALL SOFT DRINK.

### DESSERTS

ALL MENUS CAN CHOOSE A DESSERT:  
SEASONAL FRUIT, YOGURT OR SMALL  
SCOOP OF ICE CREAM IN A TUB.



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## Vegan

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### VEGAN

**GRILLED NATURAL VEGETABLES**

9,50 €

**NOODLE WOK, HEURA AND  
CRISPY WITH TERIYAKI SAUCE**

13,30 €

**BIO VEGAN ICE-CREAM:**

- . COCONUT
- . COCONUT AND CHOCOLATE
- . COCONUT AND STRAWBERRY

3,80€

