




Aperitif moment

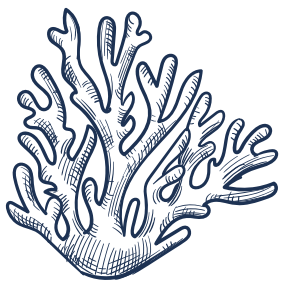
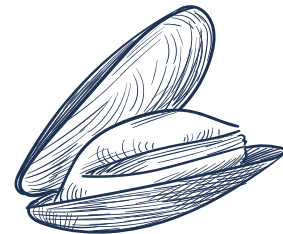
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| ●● Rosalía Vermouth Time
2 vermouths, draft beers or soft drinks + chips+
olives + mussels
+Anchovies +€3.95 to the combo | €16,50 |
| Chips | €2,40 |
| ● Cockles with Espinaler sauce | €7,50 |
| ● Masnou marinated anchovies (6 fillets) | €9,50 |
| La Mati seasoned olives | €3,50 |
| ● Stuffed olives | €3,50 |
| ● Classic Gilda | €2,80 |
| ● El Bandarra White Vermouth | €5,00 |
| ● El Bandarra Red Vermouth | €5,00 |
| ● Spritz | €7,00 |



To Start

- Coca bread with tomato €3,75
- "Piana Padula" Burrata €13,90
Burrata, lamb's lettuce, cherry tomatoes, pesto sauce and nuts
- Homemade Patatas Bravas €7,90
- Red Prawn Croquette €2,80 (ud)
- Razor clams with garlic dressing €16,00
- 100% Ibérico Ham Croquettes €2,80 (ud)
- Scallops with Nikkei soy & citrus dressing (6 pcs) €14,95
- Rice tempura prawns with sweet chili sauce €13,20
- Delta mussels with aromatic herbs from Garraf €12,50
- Local tomato salad with tuna belly, sweet onion, caper berries and confit baby broad beans €14,90
- Andalusian-style baby squid  €13,50
- Truffle Ham & Brie Toastie (Brie cheese, cured ham shavings and truffle sauce) €10,50



Solidarity Kids Menu

Up to 12 years old

- Beef burger with cheese and fries
- Pasta spirals with Bolognese sauce
- Breaded chicken breast with fries

€15



+Soft drink
+Fruit or ice cream

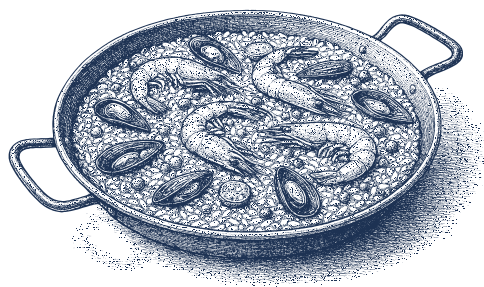


Rice Dishes

Minimum 2 people

- “L’Ancla” Seafood Rice
Prawns, clams, langoustines, cuttlefish and mussels  €23,90 p.p.
- Surf & Turf Rice
Ral d’Avinyó pork ribs, porcini mushrooms and octopus €23,40 p.p.
- “Nit de Mar” Black Rice
Scallops, cuttlefish, garlic shoots and allioli €23,00 p.p.
- “La del Delta” Fideuà
Langoustines, cuttlefish, clams and mussels €22,50 p.p.
- “De l’Horta” Vegetable Rice with Km0 vegetables €21,00 p.p.
- Castelldefels Rice
Ral d’Avinyó pork ribs, cuttlefish, fresh red prawns and seasonal vegetables €27,00 p.p.

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DE CASTELLDEFELS



Fish

- Octopus leg with confit potatoes, onion and garlic shoots €22,50
- Corvina with romesco sauce and local vegetables €14,90



Meats

- Simmental Beef Tomahawk cooked on hot stone  €58,00
- Say Cheese Burger
Km0 beef, artisan brioche bun, double cheddar cheese, bacon, crunchy onion, lettuce, tomato and burger sauce €14,95
- Angus skirt steak with fries and Padrón peppers €17,90

Desserts

- Rum pineapple with coconut ice cream €7,50
- Rum pineapple with coconut ice cream €6
- Solidarity fresh fruit bowl €6,50
- Basque-style cheesecake €6,90
- Chocolate lava cake with vanilla ice cream (gluten free) €7,50



Mediterranean Menu

Minimum 2 people

(Starters to share)

100% Ibérico Ham Croquettes

Homemade Patatas Bravas

Steamed Delta mussels

Local tomato salad with tuna belly, sweet onion, caper berries and confit baby broad beans



Main course (choose one)

Rice dishes and fideuà (2 people minimum)

“L’Ancla” Seafood Rice

Surf & Turf Rice

“Nit de Mar” Black Rice

“De l’Horta” Vegetable Rice

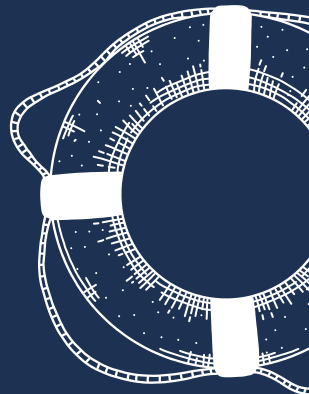
“La del Delta” Fideuà

Angus skirt steak with fries and Padrón peppers

Corvina with romesco sauce and local vegetables

€39
p.p.

Includes water, draft beer or a glass of wine
Soft drinks, coffee and desserts not included



Wines Selection

White Wines

	Bottle	Glass
• Terra de Pau DO Catalunya Chardonnay, xarel·lo, macabaeo y moscato	€16,50	4,00€
• San Millan DO Rueda Verdejo	€19,50	4,50€
• Ànec Mut Blanc DO Penedès Macabeo, Xarl·lo, Malvasia	€22,50	--
• José Pariente DO Rueda Verdejo	€24,00	--
• Mar de Frades DO Rias Baixas Albariño	€26,50	--

Red Wines

	Bottle	Glass
• Terra de Pau DO Cataluña Cabernet Sauvignon, merlot y tempranillo	16,50€	4,00€
• Viña Pomal Selección 500 DO Rioja Tempranillo, Garnacha	25,00€	5,00€
• Finca Resalso - Emilio Moro DO Ribera Duero 100% tempranillo	27,50€	--

Cava

	Bottle	Glass
• Codorniu Tradicio Brut DO Cava Parellada, Xarl·lo, Macabeo	€17,50	€4,50
• Ars Collecta Blanc de Blancs DO Cava Chardonnay, Xarel·lo y Parellada	€29,50	--

Rosé Wines

	Bottle	Glass
• Clamor Rosado DO Costers del Segre Cabernet sauvignon y merlot	€17,50	€4,50

Bleeding

	Bottle
• Cabernet Sauvignon wine with a fresh touch	€22,00
• Codorniu Cava with its red berries	€24,50
• Cava Zero Rosé Alcohol-Free	€24,50
• Aperol	€24,50



Coffee

(Saula 100% Arabica)

	Hot	Iced	Coffe Frappe
Espresso	€2,00	€2,50	€3,00
Macchiato	€2,20	€2,70	€3,20
Americano (Espresso with hot water)	€2,50	€3,00	€3,50
Cappuccino (Espresso with steamed milk and foam)	€2,75	€3,25	€3,75
Latte / Café con Leche (Espresso with plenty of steamed milk)	€2,50	€3,00	€3,50
Mocha (Espresso, chocolate and steamed milk)	€3,00	€3,50	€4,00
Matcha Latte	€4,50	€5,00	€5,50



Los productos de esta carta son principalmente de proximidad.
Els productes d'aquesta carta són principalment de proximitat.
The products in this menu are mainly local.



Gluten



Crustáceos



Huevos

Cocktails

Original Mojito

Flor de Caña rum, lime, mint and sugar

Flavored Mojito

Choose from strawberry, mango, melon, and passion fruit

Caipirinha

Cachaça, lime and sugar

Caipiroska de sabores

Choose from strawberry, mango, melon, and passion fruit

Daiquiri

Choose from strawberry, mango, melon, and passion fruit

Long Island Ice Tea

Rum, Vodka, Tequila, Gin, Triple Sec, Lime Juice, Syrup, Coca-Cola

Lynchburg Lemonade

Jack Daniels, Triple Sec, Lemon Juice, Sprite

Margarita

Tequila, Triple Sec, Lime Juice

Moscow Mule

Vodka, lima y ginger beer

Piña colada

Rum, fresh pineapple and coconut puree

Party colada (Served in a pineapple)

To share: Rum, fresh pineapple and coconut puree



€9,00

€9,50

€9,00

€9,50

€9,50

€9,50

€9,50

€9,50

€9,00

€9,00

€19,50

Gin

Seagram's

€10,00

Seagram's 0,0

€9,00

Tanqueray

€9,00

Puerto de Indias

€10,00

G'Vine

€12,00

Rum

Cacique

€11,00

Habana origen

€10,00

Havana 7

€12,00

Whiskey

Ballantine's

€9,00

Johnnie Walker Red Label

€9,00

Johnnie Walker Black Label

€12,00

Chivas Regal

€12,00

Jack Daniels

€10,00

Sólo

€6,00

€6,00

€7,00

€9,00

€7,00



Refrescos y cervezas

Veri Water 0'5L

2,40€

KM0 Water - 0,7L

3 €

Coca Cola / Fanta / Aquarius

3,20€

Fuztea / Sprite

3,20€

Bitter / Tónica

3,00

Monster

3,50€

● Cacaolat

3,50€

Orange / Pineapple / Peach Juice

3,00€

Fresh orange juice

4,50€

● Draft beer / Shandy

3,50€

● Beer can

3,50€

Free Damn

3,50€

● Turia Tostada

3,85€

● Beer pitcher / Shandy pitcher

5,50€

● Coronita

4,50€

Cerveza Sin Gluten Daura

3,85€

● Tinto de verano

5,00€

Slushies

Slushie

€5,00

(strawberry, mango, passion fruit or melon)

Alcoholic Slushie

€8,00

Vodka

Smirnoff

€9,00

Absolut

€10,00

Tequila

José Cuervo

€8,00

Reposado



Pescado



Cacahuetes



Soja



Lácteos



Frutos de cáscara



Apio



Mostaza



Granos de sésamo



Dióxido azufre, sulfitos



Altramuces



Moluscos