

APPETIZERS

	TAPA	PORTION
Glass bread with tomatoes and olive oil	~	2,95
Shellfish with artichokes and ham jamon	12,50	18,00
Coastal red shrimp with salt "4 or 6 pieces"	16,00	22,00
Grilled noodles	9,50	15,00
Grilled Galissian cockles with jabugo chips	9,90	16,00
Grilled navaha shellfish with tomato jam	9,90	16,00
Grilled mussels	8,50	12,00
Grilled squid with pepper and onion	10,50	15,00
Grilled squid with Andalusian tar-tar sauce	10,50	15,00
Octopus Camarinas-Coruna Galician	15,00	19,50
Grilled scallops (4 or 8 pieces)	11,00	18,00
Cabreo eggs with jamon and foie	8,50	12,00
Fried artichokes with eggs and jabugo	~	12,00
Roasted artichokes with romeska	7,90	10,90
Catalonian spicy potatoes	6,50	~
Padron Peppers	6,50	~
Tortilla with candied fruit	7,50	~
Eggplant chips with cane honey	8,90	~

SALADS

Goat cheese and foie salad	8,50	12,90
Salad with avocado, salmon and mango	9,50	13,50
Russian salad Olivier	6,50	~
Salad Chateaudad del Garraf	~	15,00
Fresh raff tomatoes with tuna and green onions	9,50	13,50
Catalan stewed vegetables with tuna and anchovy	~	15,00
Thai salad with chicken, ginger vinaigrette, peanuts and pistachios	~	14,50
Vegetable salad	~	10,50
Vegan salad with bimi, leaf cabbage, red quinoa, tofu, mustard and honey vinaigrette	~	13,50

COLD STARTERS

Canned anchovies "4 or 6 pieces"	12,00	18,00
Iberian jamon from purebred Iberian pigs in the Valle de los Pedroches district	16,00	26,00
Giyardo oyster	~	4,00
Assorted cheese	9,50	15,00
Tuna tartar with guacamole and toast	14,00	19,00
Marinated salmon with dill, capers and toast with butter	9,90	14,00
Traditional Andalusian gazpacho	~	9,90
Calf and parmesan chips carpaccio	~	15,00
Salmon tartare with guacamole and toast	~	18,00
Dorado and scallops stuffing	13,50	20,00
Octopus stuffing with mango, strawberry and avocado	~	17,00
Foie shavings with almond crackers and Pedro Ximénez reduced vinegar	13,50	17,50

HOT STARTERS

Hamon croquettes	6,90	12,00
Homemade chicken croquettes	5,90	11,00
Pie with squid in its own ink and alioli sauce	9,50	14,00
Spicy bomb of Castelldefels	3,30 ud.	
Cod fritters	7,50	12,00
Crab fritters	9,75	14,00
A variety of friturite seafood	9,50	14,00
Fishermen soup	~	13,00
Pheasant and foie cannelloni	10,00	15,00
Ravioli stuffed with foie and jabugo cream	~	15,00

RICES AND PAELLAS (The price is for 1 person, minimum order is for 2 persons)

TAPA PORTION

Fishermans paella with lobster and seafood	~	23,90
Seafood paella	~	20,90
Rice with vegetables and artichokes with egg crust	~	18,50
Fidea with seafood and a pinch of lobster	~	18,50
Black rice with lobster and cuttlefish	~	20,00
Rice with scallops	~	22,00
Mixed paella parellada	~	21,00
Rice with cod, artichokes and clams	~	20,00
Boiled rice with lobster	~	24,50
Rice with lobster and squid	~	27,50
Seafood rice soup with octopus and romesco	~	22,00
Mountain rice with chicken, Calaf sausage and mushrooms	~	20,00

PESCADOS

Fresh local fish <small>(Market price)</small>	~	~
Cod fillet with garlic sauce, clams and shrimps	14,00	18,00
Cod fillet in green sauce with artichokes and clams	14,00	18,00
Rape a la marina with red shrimps, soft garlic and grilled gratin with allioli	15,50	22,00
Monkfish with lobster, porcini and romesco	~	24,00
Monkfish medallions with scallop and habugo chips	~	22,00
Grilled juicy salmon with roquefort risotto	~	18,00
Grilled octopus Camarinias-Coruña with garbanzo hummus	16,00	22,00
Bluefin tuna or salmon tataki, mashed sweet potatoes and avocados	15,00	20,00
Sea bream with salt and vegetables	13,50	22,00
Grilled lobster with crayfish sauce and vegetable risotto with parmesan	16,00	26,00

CARNES

Hamburger with bacon, onions and brie cheese with barbecue sauce	11,00	16,00
Steak tartare cooked right in front of the client "show cooking"	~	23,00
Beef steak with black pepper sauce and french fries	14,00	22,00
Ox fillet with foie and reduced Pedro Ximenez vinegar with fried shallots	16,00	24,00
Marble meat of Uruguayan bulls of the Black Angus breed (500g) with patatite and padron	~	39,00
Piglet cooked at low temperature	~	23,00
Oxtail braised in red wine	15,00	19,00
Baked Lamb shoulder, very soft and boneless	~	25,00

Menú

28,90 LA TOJA

Pica-pica snacks consist of:

Salad with foie and goat cheese
Homemade chicken croquettes
A variety of friturite seafood
Grilled mussels

Second course to choose:

Cod in green sauce with artichokes and clams
Rice seafood soup
Braised oxtail across Cordoban

Dessert to choose : Carrot cake, lemon sorbet or Catalan cream

Menú

DE TAPAS 17,90

Pica-pica snacks consist of:

Catalonian spicy potatoes
Homemade chicken croquettes
Grilled mussels
Roasted artichokes with romeska
Fried squid with onions
Homemade cannelloni with bechamel sauce

Dessert to choose : Carrot cake, lemon sorbet or Catalan cream

Minimum order is for 2 persons, prices are per person (for all menus).
The price does not include: bread, drinks and coffee. Prices include VAT.