







Local and seasonal products are the essence of our cuisine

APPETIZERS

- COCA from Folgueroles with tomato and extra virgin olive oil ... 4,90 
- ANCHOVY from Santoña 000 (2 fillets) with extra virgin olive oil and pepper ... 6,90 
- “GILDA” catalana: anchovy, cod fish, piparra, olives and bread with tomato– 1 unit ... 9,00
- SUMMER TOMATO SALAD with fresh herbs and olive juice ... 14,80
- Pure corn fed IBERIAN HAM D.O. Jabugo ... 26,50* 
- 4 HOMEMADE JABUGO HAM CROQUETTES ... 14,00
- 4 HOMEMADE ROAST CROQUETTES ... 14,00
- Andalusian style CALAMARS with lemon and sage ... 19,70

HOT AND COLD STARTERS

- GREEN SPROUTS dressed with mustard and lemon vinaigrette ... 15,50
- SALMOREJO with tomato tartare, basil, black olives, and tomato granita ... 18,50 
- Parmesan COCA bread, burrata, anchovy, basil oil and roasted tomatoes ... 19,50
- TUNA TARTARE with avocado ... 26,50*
- Bruna beef CARPACCIO with parmesan, virgin olive oil and capers ... 18,50 
- GRILLED VEGETABLES COCOTTE ... 17,50 with poached egg from Calaf and Iberian ham ... 20,50 
- Roast chicken CANNELLONI with porcini mushrooms ... 19,50
- MACARRONI traditional Catalan recipe with Iberian pork and gratinated Comté cheese ... 22,50
- Open shrimp OMELETTE with bacon, caramelized onion, and spinach ... 18,60

Our sour dough bread selection ... 4,00

7 euros supplement for half board guests

***15 euros per person supplement for half board guests*

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OUR RICES

Creamy PESTO RICE with grilled vegetables, leaves, flowers and herbs ... 24,00 €

DRY RICE with Palamós prawns and cuttlefish ... 28,50 €

Chargrilled RIB EYE RICE with young leeks and picada sauce ... 26,50 €

CHARGRILLED MEAT AND FISH SELECTION

Mediterranean-style SALMON, confit tomato, rosemary, almonds, and lemon ... 24,50 €

CATCH OF THE DAY with garlic oil, chillies, onion and Piquillo peppers ... p.s.m €

OCTOPUS with baked potato, padron peppers and smoked mayonnaise ... 28,00 €

“Tinars classic dish” knife cut STEAK TARTAR with potatoes and Calaf fried egg ... 26,50

ORGANIC ROASTED CHICKEN, aromatic herbs, potatoes, sprouts and cocotte of vegetables ... 23,50 €

Ral d'Avinyó Glazed Pork CHEEK, Manchego Parmentier cheese, Grilled Eggplant, and Confit Tomato ... 26,50

Girona Angus beef PRIME RIB with garnish of the day (min 2 pers) ... 39,00 p/p ** €

Bruna beef FILET with seasonal mushrooms, endives, and veal juice ... 31,00 €

**7 euros supplement for half board guests*

***15 euros per person supplement for half board guests*

In terms of allergies and food intolerances, do not hesitate to request information from our staff