



EL TIMONEL
RESTAURANT



SNACKS

Patatas bravas with spicy sauce flavored with fresh basil	6,00€
Prat artichoke chips (seasonal)	8,50€
Padrón peppers (mix of sweet and hot green peppers)	7,50€
Jabugo ham mini-croquettes	9,50€
Shrimp croquettes (6 units)	12,00€
North Anchovies with spicy olive oil - Lolin 00	14,00€
Battered king prawns with romesco sauce	16,50€
Andalusian style fried baby squids	15,50€
Cod croquettes	9,00€
Arenys calamari tempura with mayonnaise and romesco	21,00€
Jabugo ham	25,00€
Grilled vegetables	12,00€



THE GREENS AND CARPACCIOS

Foie micuit amb poma caramelitzada i torradetes	16,00€
Timonel salad: mesclun, onion, cucumber, carrot, tuna, fuet, olives, asparagus and tomato	9,00€
Goat cheese salad with dried figs and Modena vinegar.	13,00€
Sirloin spicy touched carpaccio with foie and parmesan	15,00€
Cod carpaccio with black olives	15,00€
Avocado and mango salad with vinaigrette	13,00€
Feira Style octopus	18,00€
Amanida de fabetes baby amb xipirons amb ceba	15,00€
Warm artichoke carpaccio with ham, toasted parmesan cheese and romesco sauce	14,00€
Norwegian salmon with tomato confit in tartar sauce	17,00€
Tomato and belly salad with onion and herbal vinaigrette	13,00€
Italian burrata with tomato, arugula and fresh basil oil	12,50€

RICE AND CASSEROLES

Seafood paella with crayfish, prawns and cuttlefish (minimum 2 people)	18,50€
Fideua Costa Dorada with baby squids and clams (minimum 2 people)	18,50€
Black rice with shrimps and cuttlefish (minimum 2 people)	18,50€
Senyoret rice, without shells (minimum 2 people)	20,50€
Paella with half lobster (minimum 2 people)	25,00€
Rice soup with lobster (minimum 2 people)	26,00€
Lobster caldereta with monkfish and potatoes with shrimp sauce	36,00€
Menorca style Lobster casserole with green pepper, baked potatoes and garlic	36,00€



FISH & SEAFOOD

Donostiarra style Hake trunk	21,00€
Grilled turbot with straw potatoes	23,00€
Dry oven supplement with seasonal vegetables	2,50€
Salted wild sea bass or seabream, baked with potatoes and onion or splitted with a spicy rosemary touch	24,00€
Grilled sole with Timonel potatoes	24,00€
Wild monkfish medallions with seasonal vegetables	24,00€
Suquet monkfish with 1/2 lobster, potatoes, mussels and clams	32,00€
Grilled fish platter: monkfish, hake, cuttlefish, squid, razor, mussels and cockles	32,00€
Seafood platter: Half lobster, crayfish, prawn, shrimp, clam, cockle, razor-clams, and mussels	38,00€
Grilled calamari with garlic, parsley and garnish	19,00€
Lobster cannelloni	18,00€
Rose's prawn carpaccio	25,00€
Galician Little clam cooking on the griddle with olive oil and pepper	15,00€
Hedgehok from Tossa grilled with Parmesan cheese and jabugo ham	4,50€/u
Cambados Oysters	4,00€/u
Parmesan mussels with caramelized onion	13,50€
Grilled or steamed mussels with salt and pepper	11,00€
Grilled cockles with arbequina oil and pepper	16,00€
Galician razor-shells with garlic and parsley	19,00€
Grilled Galician Clams	22,00€
Grilled Arenys prawns (medium)	30,00€
Grilled prawns or with onion (medium)	25,00€
Grilled Coruña longos	38,00€
Baby octopus salted in its ink (seasonal)	30,00€



MEATS

Gironas Grilled sirloin	21,00€
Grilled galician entrecote	18,00€
Tartar sirloin steak	24,00€
Green pepper sauce or Roquefort	2,50€

BREAD

Pa i aperitiu	1,50€
Pa de coca de vidre amb tomàquet de penjar i oli d'oliva verge extra	2,50€

Prices With VAT included

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DESSERTS

- Llavaneres cake with almond and cream
- Copa matilde: orange juice, vainilla's ice cream and milk skin with Gran Marnier
- Cheesecake with blueberris
- Cake from santiago artisan "con meus amores"
- Apple cake with vainillas ice cream
- Lemon sornet
- Artisan black chocolate coulant with vainilla's ice cream
- Burned catalan cream
- Ice cream assortment
- Bunyols de vent i de crema i xocolata calenta
- Fruit
- Chocolate truffle home made (70% cacao) with a little salt
- Assortment confectionery with fruit and hot chocolate

7,00€

8,00€

6,00€

7,00€

7,00€

6,00€

7,00€

6,00€

6,00€

6,00€

6,00€

6,00€

7,50€



WHITE WINES

Viña Sol D.O Penedès	16,00€
Turbio D.O Ribeiro	9,80€
Ramón Bilbao Verdejo	18,00€
Blanc Pescador D.O Empordà	13,00€
Gramona Blanc brut D.O Penedès	16,50€
Marquès d'Alella tina 20 D.O Alella	20,00€
Austum verdejo D.O Rueda	16,00€
Marquès de Riscal D.O Rueda	17,00€
Gessamí de Gramona D.O Penedès	20,00€
Viña Esmeralda D.O. Penedès	17,00€
Ermita d'Espiells D.O Penedès	17,00€
Perro verde D.O Rueda	20,00€
Mar de Frades albariño D.O Rias Baixas	28,00€
Marques d'Alella Allier Centenari	30,00€
Louis latour chablis D.O. Borgoña	30,00€
Little Bottle (50 cl) Marques de Riscal or Viña Sol	12,00€

ROSE WINES

Gramona moustillant agulla	16,00€
Brunus rosse D.O Montsant	16,00€
Ramón Bilbao	16,00€



RED WINES

NABARI D.O.C Rioja	13,00€
Marqués de Arienzo Crianza D.O.C Rioja	16,80€
AUSTUM CRIANÇA D.O Ribera del Duero	18,00€
RAMON BILBAO D.O.C Rioja	18,00€
BASAGOITI D.O.C Rioja	17,00€
TIONIO CRIANÇA D.O Ribera del Duero	22,00€
Brunus D.O Montsant	18,00€
Marqués de Riscal RESERVA D.O.C Rioja	25,00€
Pesquera Crianza D.O Ribera del Duero	30,00€
Pago de los capellanes Crianza D.O. Ribera de Duero	30,00€
SANGRIA DE VI	22,00€
SANGRIA DE CAVA BRUT NATURE	25,00€

CAVAS & CHAMPAGNES

1/2 Parxet Brut Nature D.O Cava	13,00€
Parxet Brut Nature D.O Cava	22,00€
Gramoba Imperial Reserva D.O. Cava	30,00€
Juvé & Camps Brut Reserva de la Familia D.O Cava	25,00€
Titiana Brut Nature D.O Cava	24,00€
Titiana Brut Nature Rossé	24,00€
Gran Juvé & Camps D.O Cava	35,00€
Kripta de Torelló D.O Cava	80,00€
Moët Chandon Imperial D.O Champagne france	60,00€



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