

Restaurant  
**Sa Cova**

### **TO BITE AND SHARE**

|   |      |
|---|------|
| Portion of flat bread with tomatoes                       | 3€   |
| "Bravas Sa Cova" (potatoes with Brava's homemade sauce)   | 7.5€ |
| Green seasonal salad                                      | 9€   |
| Strawberry salad, fresh cheese and walnuts                | 12€  |
| Aubergines au gratin stuffed with vegetables.             | 12€  |
| Iberian ham and chicken croquettes Signature Escampa (6u) | 12€  |
| Rock mussels with mild seafood sauce                      | 13€  |
| Cod fish fritters (typical from Sant Feliu) (8u)          | 15€  |
| Broken eggs with potato and Iberian shoulder              | 15€  |
| Iberian ham flat bread with tomatoes                      | 23€  |

### **RICES**

(Minimum 2 persons)

|  |     |
|--|-----|
| Fideuá with shrimp and allioli               | 16€ |
| Paella with wild mushrooms and vegetables    | 17€ |
| Surf & Turf paella                           | 20€ |
| Blach rice "del senyoret"                    | 22€ |
| Beach cuttlefish paella, its ink and seafood | 22€ |

\*Price per person

### **SEA & LAND**

|   |     |
|---|-----|
| Cuttlefish with peas  | 16€ |
| Grilled salmon with steamed vegetables  | 17€ |
| Seabass fillet braised with cava sauce  | 18€ |
| Roast chicken with its garnish  | 16€ |
| Low temperature lamb glazed on its own juices with Pedro Ximenez Reduction sauce. | 18€ |
| Iberian feather brochette with rice and Oporto sauce                              | 19€ |

### **SWEET MOMENT**

|   |      |
|---|------|
| Ice cream                                 | 5.5€ |
| Catalan Cream                             | 6€   |
| Chocolate coulant 72%                     | 7€   |
| Seasonal fruit salad with mandarin sorbet | 7€   |
| Cheesecake with red fruits                | 7€   |
| Yogurt tartlet with red berries           | 6€   |