

# HOSTAL SES NEGRES

S E S A L D E S E V I D A

SA RIERA – SUMMER – 2023

## MENÚ SES NEGRES

*On the table (to share)*

Tomato and Burrata Salad

Grilled Mussel Casserole

Sautéed Langoustines

Black Cuttlefish Rice with Sausage,

Squid, and Shrimp

Recuit de drap from Fonteta (traditional cottage cheese)

42,50

*(price per pers. / full table / drinks not included)*

## TAPAS

Olives Xillu .....	4,50
Potato chips .....	3,00
Potato chips with pepper .....	3,20
Ses Negres' Patatas Bravas .....	12,50
Vinegar marinated anchovies .....	10,50
Anxovies from l'Escala with crystal bread with tomato ...	18,50
Andalusian style fried squid with lemon mayonnaise .....	16,50
Fried small fish .....	17,50
Roasted chicken croquettes (unit) .....	2,50
Jamón ibérico with crystal bread with tomato .....	28,50
Cod puffs .....	15,50

## RICE

*(Price per pax, two pax min.)*

Ses negres rice with squid, sausages and crayfish .....	25,50
Black rice with pork ribs, mussels and prawns .....	25,50
Fideua with alioli .....	21,50
Spider-crab rice .....	27,50
Vegetarian rice with organic vegetable and Black garlic allioli .....	21,50
Lobster rice .....	35,00

*All our rice dishes are made with varieties from Estany de Pals  
Albert Grassot. Cooking time 20 minutes.*

## TO SHARE

Goat's cheese salad with honey and mustard vinaigrette .....	12,00
Burrata, tomato, smoked sardine, and Black olives .....	16,50
"Recuit de drap" with anchovies, tomato jam and black olives powder.....	18,50
Asian style roasted aubergine with sesame, Black garlic and sheep's cheese .....	13,50
Roasted pepper and onion with crumbled codfish .....	16,50
Coast fish ceviche with red onion, coriander and lime .....	19,50
Palamós white shrimp tartar .....	20,50
Red tuna tartare brioche with kimchi mayonnaise .....	21,50
Diced tuna with avocado,sesame and seaweed .....	24,50
Smoked eel with chilled garlic and almond soup with wasabi and spring onions .....	21,50
Grilled squid with vegetables .....	19,50
Grilled Port de la Selva shrimps .....	M/P
Fish and chips south style .....	19,50
Crispy chicken fingers with curry mayonnaise .....	13,50
Steak tartar at one's taste with small toast .....	21,50

## GRILL

Mussels with vegetables and aromatic herbs.....	13,50€
Duck magret 5 acorns with vegetables and Porto.....	21,50€
Octopus with pork jowl, potatoes and romesco sauce.....	27,50€
Girona steak with Padron peppers.....	28,00€
Grilled fish.....	M/P
Baked monkfish, sea bream, sea bass, turbot with potatoes.....	M/P

*How would you like it? A la "bilbaina or just with maldon salt and olive oil?*

## DESSERT

Cheesecake.....	9,00
Classic taten with apple from Girona and vanilla ice-cream .....	9,00
Crunchy chocolate fritters .....	9,00
Grilled cream Xuixo(classic of Girona) .....	9,00
Biscuit glacé with hot chocolate.....	9,00
Chocolate Coulant .....	9,00
Pina colada .....	9,00
Recuit of Fonteta with honey.....	6,00
Fresh season fruit .....	8,00
Selection of ice-creams.....	8,50
Crunchy strawberry and cream pastry.....	9,50

*All our dishes can contain traces of products that can produce allergic reactions  
and intolerances, please if you have any intolerance, consult our staff who will  
inform you adequately.*