

HOSTAL SES NEGRES

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

SA RIERA _ SPRING / SUMMER _ 2024

TAPAS

Xillu olives	5,00
Potato chips	3,00
Pepper potato chips	3,50
Bravas Ses Negres	12,50
Vinegar marinated anchovies	11,00
Anchovies from l'Escala with crystal bread and tomato	18,50
Andalusian style fried squid with lemon mayonnaise	17,50
Small fried fish	17,50
Roasted chicken croquettes (Unit)	2,50
Jamón ibérico with crystal bread with tomato	29,50
Cod puffs with tomato jam	16,00

RICE

(Price per pax, two pax min.)

Ses Negres rice with squid, sausage, and crayfish	26,00
Black rice with pork ribs, mussels, and prawns	26,00
Fideuà with allioli	22,00
Lobster rice	38,00
Spider-crab soup rice	28,00
Vegetarian rice with organic vegetables and black garlic allioli	22,00

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

GRILL

Mussels with vegetables and aromatic herbs	14,50
Duck magret 5 acorns with vegetables and Porto	22,50
Veal steak with parmentier, onions and Porto	29,00
Iberian grilled pork cut with vegetables	24,00
Octopus on potato with garlic and chilli	27,50
Grilled sardines with garlic and parsley	16,00
Open crayfish	S/M
Grilled fish of the day	S/M

How do you like it? In bilbaine style or simply with oil and Maldon salt

CASSOLES

(classical Costa Brava dishes)

Suquet de peix with potatoes and picada	28,00
Fish, Cod, mussels, clams and prawns Zarzuela	30,00
Sautéed small squid with mushrooms and sausages	25,00

TO SHARE

Crunchy onion flower with curry sauce	11,50
Chickpea hummus with spices, and crunchy bits	9,50
Goats cheese salad with honey dressing	13,00
Burrata, tomato, smoked sardines and black olives	17,50
Asian style roasted aubergine with sesame, black garlic, and sheep cheese	14,00
Tomato taten with black olive's sableé, and anchovies from l'Escala	16,00
Spicy green tomato gazpacho with prawns	15,00
Green garlic, portobellos, and prawns open omelette	15,00
Stir-fried noodles with vegetables, and seafood	16,00
Chicken fingers with barbecue sauce	13,50
Palamós white shrimp tartar	21,50
Coast fish ceviche with red onion, coriander, and lime	20,50
Diced tuna with avocado, sesame, and seaweed	25,50
Grilled squid with vegetables	20,50
Port de la Selva red shrimps	S/M
Southern styled Fish and chips	20,50
Red tuna tartare brioche with kimchi mayonnaise	22,50
Steak tartar brioche	22,50
Cantonese style chicken wings	13,00

DESSERT

Cheesecake	9,00
Classic taten with Girona apple and vanilla ice-cream	9,00
Crunchy chocolate fritters	9,00
Grilled cream Xuxo (classic of Girona)	9,00
Strawberry soup with yoghurt ice-cream	8,50
Selection of ice-creams	8,50
Chocolate coulant	9,00
Crunchy strawberry and cream pastry	9,50
Fresh season fruit	8,50

*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.*