

ESPECIALISTAS ARROCEROS

— DESDE 1976 —

El racó

In yorn



Cold entrees

Seasonal Salad

8,50€

Anchovies from Palamós with toasts

13,00€

Iberian ham

23,60€

Hot entrees

Roman style squids (fried in batter)

16,00€

Deep - fried small squid

11,50€

Andalusian style squids (fried in batter)

16,50€

Mushroom croquettes

9,00€

Cod fritters

9,50€

Seafood croquettes

9,50€

Steamed mussels

12,00€

Bravas potatoes with "chistorra" (sausage)

8,50€

Fisherman - style mussels

14,50€

Sonsos

18,90€

Small - size prawns from Palamós (200 gr.)

23,00€

Grilled clams

14,90€

Medium - size prawns from Palamós (250 gr.)

34,00€

Fisherman - style clams

16,00€

Medium - size Sea Crayfish from Palamós (250 gr.)

33,00€

Razor fish

16,00€

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In yawn



Rice

Paella “El Racó”

19,90€

Black rice with cuttlefish

19,90€

Fideuá of Sant Antoni Bay

19,90€

Mountain rice

19,90€

Vegetables rice

19,90€

Meat

Girona Veal Tenderloin

26,00€

Beef steak

12,00€

Lamb chops with garnish

21,00€

Girona Veal Steak (350gr)

(Roquefort or green pepper sauce supplement 3€)

23,00€

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Fish

Monkfish suquet

32,50€

Grilled coast Monkfish

29,50€

Grilled Sole

31,00€

Hake

25,00€

Grilled squid with garlic and parsley

18,00€

Grilled Turbot

27,00€

Seasonal Fish

(Dentes, Sea Bass, Gilthead, Scorpion fish...)

To consult

**The fish can be grilled, baked or cooked with burnt garlic.
(Fisherman - style seafood supplement 3€ per person)**

For kids

Macaroni Bolognese

9,50€

Chicken nuggets with fries

9,50€

Pork escalope with fries

10,50€