



# EMBARCADERO

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## LET'S SET SAIL...



- TOASTED COCA BREAD** 🌿 3.6€  
With garland tomato and Embarcadero extra virgin olive oil
- CANTABRIAN ANCHOVY** 🐟 3.2€/U  
Served with tomato, black pepper and olive oil tartare
- COD FRITTER PUFFS (8 units)** 🐟🍷🌿 12.5€  
Served fresh dill and sour cream dip
- RUSSIAN SALAD** 🐟🍷🌿🦀 11.5€  
With king prawns, tuna belly, light mayonnaise and roe
- STEWED SQUID CROQUETTES (5 units)** 🐟🦀🍷🍷🌿🍷 11.5€  
Served with piparra peppers [ €2.00 each per extra unit]
- ACORN-FED IBERIAN HAM CROQUETTES (5 units)** 🌿🍷🍷 11.9€  
Kimchee and thyme [ €2.00 each per extra unit]
- EL EMBARCADERO'S PATATAS BRAVAS** 🌿🍷 8.5€  
Spicy sauce and roasted garlic mayonnaise
- CRISPY AUBERGINES** 🌿🍷🐟🍷 11.5€  
Goat's cheese, Katsuobushi, mint and lavender honey
- FRIED EGGS WITH SHAVINGS OF IBERIAN SHOULDER HAM** 🌿🍷 15.5€  
Pan-fried potatoes and La Vera paprika
- OUR SELECTION OF FRIED FISH** 🐟🌿🦀🍷 15.6€  
Andalucían-style lightly battered fish served with lemon, lime and black olives (Dogfish, squid and red prawns)
- ACORN-FED IBERIAN SHOULDER HAM 100 g** 24.9€  
D.O. Guijuelo Salamanca



EMBARCADERO




## FROM THE DEPTHS OF THE SEA

**FRIED CALAMARI**    **14.9€**  
Orly batter and served with tartare sauce


**KING PRAWN CEVICHE**   **15.5€**  
Passion fruit, avocado and crispy corn


**BLUEFIN TUNA TARTARE**    **17.5€**  
Strawberries, rice vinegar, soy sauce and lemon and lime zest

**OCTOPUS TENTACLE WITH SOBRASSADA AND HONEY**   **18.5€**  
Majorcan cured sausage, potato purée and watercress

**CLAMS**    **16.8€**  
In freshly made salsa verde

**MEDITERRANEAN GREEN CURRY MUSSELS**  **12.5€**  
Rosemary, thyme and lemongrass



**COSTA DEL GARRAF BABY CLAMS (250g)**  **16.5€**  
Stir-fried with garlic and parsley

**GRILLED RED PRAWNS**  **23.5€**  
Seasoned with coarse salt

\*All seafood dishes can be prepared on the grill or steamed

## SUMMER DISHES AND TREATS FROM THE VEG PATCH

**PAYES TOMATOES WITH TUNA BELLY**   **16.0€**  
Pickled piparra peppers, Figueres onion and virgin olive oil

**SALMOREJO MADE WITH TOMATOES FROM  
PARC AGRARI, EL PRAT**   **12.5€**  
A chilled smooth tomato-based soup served with quail eggs, salmon caviar, crispy corn and basil

**RED PRAWN CARPACCIO**   **15.5€**  
Citrus dressing, avocado cream, dill and yuca crisps

**GOAT'S CHEESE, WATERMELON AND SEEDS**   **13.5€**  
Balsamic vinaigrette and endive lettuce from our the veg patch








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## THE BEST RICE DISHES FROM THE FISHERMEN'S CABIN (MINIMUM 2 PEOPLE, PRICE PER PERSON)

**SEAFOOD AND FISH RICE**      **23.0€**  
Red prawns, clams, cuttlefish and mussels

**SURF AND TURF RICE**      **21.5€**  
Iberian ribs, king prawns, El Prat green beans and charred rosemary


**BLACK RICE WITH BABY CUTTLEFISH FROM SAN CARLOS DE LA RAPITA**      **22.5€**  
Baby cuttlefish, clams and mangetout

**CREAMY RED PRAWN AND CUTTLEFISH RICE**      **25.5€**  
Served with picada sauce of almonds, saffron and a pinch of patience

**CUTTLEFISH FIDEUÀ**      **16.8€**  
King prawns, squid and mussels

## PORT OUT...

**"JOSPER"-GRILLED TURBOT WITH REFRIED GARLIC AND PIPARRA PEPPERS**   **26.5€**  
Roasted potatoes and tomato salad

**WILD SEA BASS**  (500 g for one) **26€** (1.5 kg for 2/3) **70€**  
Grilled or salt-baked with vegetables from Parc Agrari in the Llobregat Valley

**MEDITERRANEAN-STYLE TUNA TATAKI**   **18.5€**  
Sautéed tomatoes, onions, black olives and capers sofrito

## STARBOARD HOME...

**BEEF STEAK TARTARE**     **19.9€**  
With crispy fries and a free-range egg

**CHARCOAL-GRILLED MATURE BEEF TENDERLOIN (220 g)** **24.5€**

**SLOW-COOKED SUCKLING PIG** **27.5€**  
With crispy crackling

**BEEF ENTRECOTE 500GR** **33.90€**  
20-day aged Simmental beef

\*All of our meat dishes are served with creamed potatoes, glazed pearl onions and jus 



We use local products from the Parc Agrari del Baix Llobregat in our dishes.



# EMBARCADERO

## ANCHORING WITH DESSERTS

### APPLE PIE 🌿🍏🥛

With crème anglaise and cinnamon ice cream

7.0€

### LEMON PIE 🌿🍋🥛🥚

Lemon cream, meringue and Chantilly cream

7.5€

### TEXTURED CHOCOLATE LOVERS 🥛🌿🍫

7,5€

### CHEESECAKE 🥛🌿🥚

A friend's recipe with Chantilly cream

7.0€

### EL EMBARCADERO'S TRUFFLES AND CATÀNIES 🍫🥛

Something sweet to share

7.0€

### ICE CREAMS AND SORBETS 🥛🍫🍷

Ask your waiter for our ice cream and sorbet selection

6.9€

🌿 Gluten 🥛 Lactose 🥚 Egg 🌿 Sesame 🍫 Mollusks 🧪 Sulfites 🥜 Peanuts 🍷 Soy  
🦀 Crustaceans 🍫 Nuts 🌿 Vegan 🧴 Mustard 🐟 Fish 🌿 Celery 🍷 Lupins



Chef  
*Sergi Cócera*

[www.grupolancaster.com](http://www.grupolancaster.com)

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