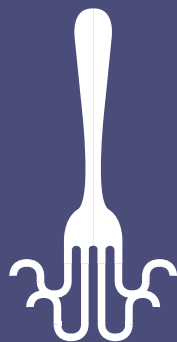


Kur · sal

Restaurant

“A window overlooking the sea”



Our traditional strates

Monkfish , tempura delights with mayonnaise and romesco sauce	13,75€
Fried Kur.Sal squid rings	12,25€
⊗ Extra spicy potatoes	6,75€
Andalusian anchovies with a salad bouquet	10,75€
Crispy nest of homemade croquettes and fresh salad bouquet	7,50€
⊗ Vilanova wok stir-fried Scampi	15,90€
⊗ Stir fried red prawns	16,20€
⊗ Shavings of Iberian ham (from acorn-fed pigs) with tomato dressed bread	22,60€

Homemade beer... on request

⊗ Suitable for celiacs. Please tell the staff if you are celiac to ensure no traces of gluten will be found in your dish.
Prices with tax included
Bread and aperitif 1,30 €

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Cool starters

⊗ Salmon tartar with a touch of sesame and potato crisps	14,60€
⊗ Seasonal fruit symphony with marinated King prawns	13,60€
⊗ Goat cheese salad with red fruit dressing	13,95€
Courgette Carpaccio with foie shavings and dried fruit vinaigrette and salad bouquet	13,15€
⊗ Girona Beef Carpaccio with parmesan shavings, oregano, and dried fruit oil	12,80€
⊗ Salmon Carpaccio with Dill oil	13,20€
⊗ Green Mediterranean salad with tuna	10,75€
Special "Doris" Gazpacho with crispy vegetables	8,50€

Creative starters

⊗ Tomato rondelle with beans, pine nuts, marinated anchovies and vichyssoise mousse	14,85€
⊗ Potato and cauliflower rondelle with Galician octopus	12,50€
⊗ Prawn stuffed cuttlefish served with aromatic oil	18,50€
Scrambled fried eggs with Iberian ham and potatoes	14,90€

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From the sea to your table

⊗ Sea bass served with faux mango cannelloni and king prawns	19,00€
Monkfish, prawns, clams, mussels and cockles in a romesco sauce	21,90€
⊗ Hake with wok stir-fried vegetables, greens and chips	13,75€
⊗ Stir-fried Salmon with Teriyaki sauce	12,90€
Wild salted sea bream with daily side	16,00€
Sole served with grilled prawn and a touch of citric juice	19,25€

Local Meat Dishes

⊗ Beef tenderloin with fresh foie and sauce	23,00€
⊗ Beef fillet steak (200 gr) with a daily side	17,00€
⊗ Sweet sliced beef, roasted with Oporto & micro vegetables	13,50€
Breaded Goat ribs with potatoes	18,60€
⊗ Grilled Catalan sausage with potatoes	8,80€

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Shellfish

⊗ Steamed Rock mussels	9,50€
⊗ Clams in sauce	14,50€
⊗ Peppered Cockles	12,75€

Rice dishes

Seafood noodles with mussels, cockles, clams and garlic sauce	12,25€
⊗ Black rice with squid and clams	14,20€
⊗ Kur·sal Paella with squid, clams, mussels, cockles, king prawns and scampi	18,50€
⊗ Seafood rice with monkfish, clams, cockles, king prawns and prawns	17,75€
⊗ Creamy rice with squid, artichokes and mussels	15,95€
⊗ Rice with lobster, clams and mussels	21,50€
⊗ Fried rice with vegetables, artichokes and beans	10,75€
⊗ Sea and mountain rice with rabbit, chicken, prawns, clams and mussels	16,00€

*a minimum of two diners for all rice dishes

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Kur·sal gourmet

(Available for fully occupied tables)

Vermouth tasting

Shared starters

Monkfish, mayonnaise and romesco tempura delights

⊗ Shellfish (choice)

Courgette Carpaccio with foie shavings and dried fruit vinaigrette
and salad bouquet

Fried Kur-sal squid rings

Main course

⊗ Kur-sal Paella with squid, clams, mussels, cockles, prawns and scampi

Dessert

⊗ Variety of Ice-cream – 3 scoops to choose from (vanilla, chocolate,
strawberry and fudge)

29,75€

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will be found in your dish.
Prices with tax included
Bread and aperitif 1,30 €

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Sweet Moments

⊗ Crème Brulee mousse	6,90€
⊗ Homemade Kur·sal caramel pudding	5,00€
Dark chocolate Mousse with vanilla cream	6,00€
⊗ Fresh fruit salad	5,75€
⊗ Variety of Ice-cream – 3 scoops to choose from (vanilla, chocolate, strawberry and fudge)	8,00€
⊗ Chocolate Coulant	7,00€
Brownie with vanilla ice-cream and melted chocolate	7,50€
⊗ Natural yoghurt with red fruits	5,00€
Tiramisu	6,00€

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Prices with tax included
Bread and aperitif 1,30 €

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