



TO SNACK ON

- Assorted croquettes (4u)	8,8
- Stew croquettes (4pz)	8,8
- Goat cheese with caramelized onion croquettes (4 units)	8,8
- Roast chicken with ham croquettes (4u)	8,8
Braised beef cheek croquettes (4pz)	8,8
- Sweet potato fries with yogurt sauce	5,8
- Patatas bravas (spicy)	7,8
- Fried anchovies	10,8
- Mussels a la marinera	13,3
- Nachos with melted cheese, guacamole, pico de gallo, and cochinita pibil	12,8
- Homemade cod fritters	13,4
- Andalusian-style fried squid rings	16,4
- Roasted eggplant with sobrasada and mató cheese	11,2
- Scrambled eggs with potatoes and Iberian ham	14,9
- Coca bread with tomato	3,8
- Bread (1 pz)	1,2

SALADS

- Burrata salad with confit cherry tomatoes, tomatoes and grilled peaches	14,9
Maresme tomato salad with tuna belly and baked black olive vinaigrette	14,4
- Pear salad with blue cheese and cane honey	13,4

RICE

*(Prices are per person. Minimum order for 2 people)

- Seafood paella	19,9
- Black rice with cod and garlic sauce	19,9
- Seafood fideuá	19,9
- Vegan paella with romesco sauce	18,9
- Iberian pork ribs rice with mushrooms	20,5
- Creamy lobster rice	26,8

FISH

- Oven-baked sea bream fillet with vegetables	15,4
- Grilled Maresme sardines with garlic and cilantro	13,8
- Cod gratin with black pasta sautéed with tomatoes	17,6
- Grilled squid with sliced baked potatoes and roasted peppers	17,6
- Turbot ribs with vegetables	17,4
- Pappardelle frutto di mare	15,9
- Sea bass cooked skin-side down sliced baked potatoes	25,8

MEAT

- Doble hamburger with cheese, cochinita pibil and barbecue sauce	15,4
- Veal Milanese with cheese and sobrasada, server with potatoes and chimichurri sauce.	18,6
- Grilled iberian pork with sliced baked potatoes	17,2
- Girona beef steak (approx. 500g) with potatoes and roasted peppers	28,6
- Vegetarian pea protein burger with lettuce, tomato, guacamole, and onion	14,4

VEGETARIAN

POSTRES

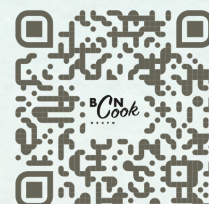
- Banana split with three scoops of ice cream	11,4
- Chocolate coulant with ice cream	7,4
- Emporium-style cheesecake	7,4
- American brownie with chocolate and ice cream	7,8

CHILDREN'S MENU

*(for children under 12 years old)

- Macaroni with tomato	12,6
- Hamburger with fries Includes two scoops of ice cream	12,6

ACCESS THE COMPLETE MENU WITH IMAGES,
ALLERGEN INFORMATION, AND DAILY SUGGESTIONS,
WITH THE QR CODE IN DIFFERENT LANGUAGES.



EMPORIUM

RESTAURANTE



WINE

WHITE WINE



RUEDA 3.5 16
D.O. Rueda Grape: Verdejo
Pairing: Fish, fresh seafood, pasta, and rice dishes

CALONIA 6 3.8 17
D.O. Penedès Grapes: Macabeo&Garnacha
Pairing: Fish, fresh seafood, pasta, and rice dishes

SOTNERAL 19
D.O. Costers del Segre Grapes: Macabeo
Pairing: fish, rice and white meats.

LAXAS 21
D.O. Rias Baixas Grapes: Albariño
Pairing: Fish and rice dishes

MIREIA 20
D.O. Penedés Grapes: Gewürztraminer, Muscat y Sauvignon Blanc
Pairing: salads, fish, and rice.

LA MANSA 19
D.O. Penedés Grapes: xarel.lo
Pairing: Salads, pasta, fish and rice dishes.

ILERCAVÒNIA 23
D.O. Terra alta Grapes: Garnacha blanca
Pairing: white meats, fish, rice dishes and foie.

LUNA BEBERIDE 21
D.O. Bierzo Grape: Godello
Pairing: Salad, seafood, fish and chicken.

RED WINE



GORGORITO RIOJA 3.5 15
D.O. Rioja Grapes: Tempranillo
Pairing: red meat and stews

GORGORITO RIBERA DEL DUERO 3.8 16
D.O. Rioja Grapes: Tempranillo
Pairing: red meat and stews

CALONIA 6 3.8 17
D.O. Penedés Grapes: Cabernet sauvignon, Garnacha y syrah
Pairing: red meat

DIORAMA SYRAH 22
D.O. MOntsant Grapes: syrah
Pairing: Snacks, legumes and pasta.

CAIRATS 24
D.O. Montsant Grapes: Garnacha, samsò, tempranillo
Pairing: Rice, pasta and meats.

RED BAT 26
D.O. Priorat Grapes: Garnacha y cariñena
Pairing: Sausages, rice and meats.

ROSÉ WINE



FLOR INNATA ROSADO 3.7 16
D.O. Rueda Grape: Tempranillo
Pairing: fish, fresh seafood, pasta and rice, white meats.

GAUDIANA ROSADO 19
D.O. Penedés Grapes: Tempranillo y merlot
Pairing: Fish, seafood, pasta and rice, and white meats.

CAVAS & CHAMPAGNA

CAVA PUPITRE 3.5 16
D.O. Cava Grapes: Xarel·lo, Macabeo y Parellada
Pairing: Ideal with shrimp, anchovies and Iberian ham

CAVA SADURNÍ OLIVER RESERVA EN BARRICA BRUT NATURE 26
D.O. Cava Grapes: Xarel·lo, macabeo, parellada, chardonnay
Pairing: All types of food, red meats and baked fish.

CAVA SADURNÍ OLIVER ROSAT PINOT NOIR BRUT NATURE 26
D.O. Cava Grapes: Pinot noir
Pairing: All types of food and appetizers

BRIMONCOURT BRUT RÉGENCE 55
D.O. Champagne Grape: Chardonnay, Pinot Noir
Pairing: Appetizers and white fish.

DRINKS

BEERS

Estrella/Clara glass 0,3L	3,00
Estrella turia glass 0,3L	3,80
Estrella/Clara 0,5L jug	4,00
Túria 0,5L jug	4,60
Freedamm alcohol free 0,3L	3,00
Freedamm tostada free 0,3L	3,40
Daura 0,331 bottle	3,70

SANGRIAS

Tinto de Verano 0,31 glass	3,80
Sangría of wine 0,31 glass	4,00
Sangría of cava 0,31 glass	4,40
Tinto de Verano 1l jug	12,00
Sangría of wine 1L jug	14,00
Sangría of cava 1L jug	16,00

REFRESCOS

Water 500ml	2,00
Vichy catalán sparkling 250ml	2,90
Coca-Cola, Coca-cola Zero, Orange Fanta, Lemon Fanta, Lemon Aquarius, Nestea, 7up	2,90
Juices: Orange, Pineapple, Peach, Apple 200ml	2,90