



RESTAURANT
SA MURALLA

English



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OUR SALADS

1. Mixed green salad	10,50
2. Salad of roasted vegetables au gratin with goat cheese	14,50
3. Escalivada (roasted aubergine, onion and sweet red pepper) tartar with smoked salmon	15,50
4. Warm king prawn salad	18,00
5. Caesar salad with chicken	14,00
6. Avocado and prawn salad	18,00
7. Smoked salmon and fresh cheese salad	14,50

STARTERS

8. Toast topped with anchovies	17,00
9. Pan-grilled vegetables	13,50
10. Prawns in garlic sauce	21,00
11. Sautéed baby broad beans with clams and small cuttlefish	18,50
12. Fish soup	14,50
13. Small fried fish "morralla"	16,50
14. Steamed rock mussels	13,50
15. Fishermen's style mussels	12,50
16. Batter-fried calamari rings	15,50
17. Adalusian-style small cuttlefish	15,75
18. Galician-style octopus	19,75
19. Fishermen's style clams	19,00
20. Pan-grilled razor clams	19,00
21. Griddled scallops with citrus fruit chutney	21,00
22. Stuffed sea urchin	(unit) 8,00
23. Iberian cured ham	23,50



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PASTA AND RICE DISHES

24. Chicken paella	17,50
25. Mixed paella.....	18,50
26. Seafood paella	19,50
27. Vegetable paella	17,50
28. Arroz negro (<i>Spanish rice dish made with squid's ink</i>)	19,50
29. Fideuá (noodles) with cuttlefish and prawns	19,50
30. Fideuá (noodles) with lobster	28,00
31. Soupy rice with sea cucumber	31,00
32. Spaghetti Bolognese or carbonara	12,50
33. Spaghetti with prawns, clams and mussels	18,00
34. Creamy rice with lobster	29,50

MEAT

52. Duck confit a la orange	19,00
53. Confited suckling pig with spices and apple purée	26,00
54. Pan-grilled entrecote with Roquefort or green peppercorn sauce	23,00
55. Pork tenderloin in three-cheese sauce	22,00
56. Grilled chicken (1/2)	16,00
57. Pork ribs in barbecue sauce	19,50
58. Duck magret either pan-grilled or with raspberry sauce	23,00
59. Oven-roasted shoulder of young goat	29,00
60. Veal tenderloin, grilled or with green peppercorn sauce	27,00



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FISH AND SEAFOOD

35. Grilled octopus with violet potato purée	21,50
36. Sole either pan-grilled, with Meunière sauce or with almonds	24,50
37. Pan-grilled halibut with vegetables	24,50
38. Gilthead, pan-grilled, prepared in salt, or oven-roasted	23,00
39. Flash-griddled tuna	23,50
40. Fishermen's style monkfish or with "burnt garlic"	27,50
41. Zarzuela (Spanish fish stew)	29,00
42. Fish casserole "Suquet Sa Muralla"	29,00
43. Cod with garlic mousseline	26,00
44. Pan-grilled salmon	21,00
45. Norwegian lobster, pan-grilled or with garlic olive oil sauce	35,00
46. Pan-grilled prawns	35,00
47. Fish from Tossa	s/p-s/m
48. Monkfish meatballs with lobster	29,50
49. Cim-i-Tomba (a traditional Tossa de Mar dish)	25,50
50. Mixed fish and seafood grill	(2 pax) 110,00
51. Special seafood platter	(2 pax) 130,00
Bread	1,50
Toasted bread with tomato	2,75
Sauces	1,90
Extra garnishes: French fries, grilled vegetables, baked potatoes	5,00