

APPETIZERS

Our “pica-pica” (snack) €28

Recommended for two people, it includes:

Mini airbag of Iberian ham

Grilled sardines with garlic & parsley ●

Steamed mussels ●

Cod brandade with smoked honey & trout roe

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Classic Gazpacho €8.5

Guacamole dip with avocado, sour cream, jalapeños, tomato, red onion, cilantro & tortilla chips €15 ●●

Iberian ham “airbag” (80g) €23

Cantabrian anchovies “000” with rustic bread & tomato (4 fillets) €22

Sea bass ceviche with tiger’s milk of chilies, cilantro, chulpe corn, sweet potato & plantain chips €18 ●

Tartar of red tuna with avocado marinated in ponzu sauce with yuzu & wasabi mayonnaise €15

Cod brandade with smoked honey & trout roe €13

Grilled calamari with garlic & parsley €19 ●

Galician-style octopus €19 ●

Grilled sardines with garlic & parsley €16 ●

Freshly caught prawn cooked on a hotplate €22 ●

Fried baby squid with fried eggs, Iberian ham, Parmesan & basil oil €24

● **Vegetarian dishes** ● **Suitable for coeliacs**

Ask for our allergens list to learn about the dishes on our menu

PRICES IN € - VAT INCLUDED

FRIED FOODS

Xiringuito potatoes in a spicy tomato sauce with hazelnuts & aioli €9 ●●

Iberian ham croquettes on a noughts & crosses board (9 units) €19

Assorted fried fish €13

Andalusian-style squid with avocado mayonnaise & aioli €19

Cod fritters €16

Andalusian-style baby squid €21

SALADS

Warmed quinoa sautéed with shrimp, avocado, mango & passion fruit vinaigrette €16 ●

Xiringuito salad with mezclun, tomatoes, carrot, red onion, olives, celery & mustard vinaigrette €13 ●●

Feast of tomatoes with tuna belly & red onion €16 ●

“Xató” de Sitges with cod, tuna, anchovies, curly endive & Romesco sauce €15

All of our salads may be served with:

- tuna belly + €3

- avocado + €3

SHELLFISH & SEAFOOD

Mussels (steamed or a la marinera – seaman’s style) €15

Clams (steamed or a la marinera – seaman’s style) €24

Xiringuito seafood dish* with shrimp, Norway lobster, grilled fish of the day, Andalusian calamari, fried whitebait, mussels, steamed clams & whole lobster €60

** Recommended for two people*

RICE

Price per person

Depending on how busy we are, we will make rice dishes for one person

All of our rice dishes are suitable for coeliacs / Fideuà is not suitable for coeliacs

Escribà special fish paella or fideuà* €21.5

Sea and mountain paella or fideuà* with chicken, ribs, Norway lobster, mussels, cuttlefish, vegetables & mushrooms €21.5

Valencian-style paella with chicken, flat green beans, green beans & red bell pepper €19.5

Mushroom and asparagus paella or fideuà* €19.5 ●

Green vegetable paella or fideuà* €18 ●

Black rice or fideuà* with fish, prawn, cuttlefish & clams €21.5

Creamy rice with octopus, prawn & cuttlefish €21.5

Rice in fish broth with cuttlefish, mussels, prawn, clams & fish €21.5

Rice in lobster broth or in paella with cuttlefish, mussels, clams & fish €34

* fideuà (Catalan noodles)

FISH

Seasonal fish baked or grilled with vegetables €26 ●

Monkfish "suquet" stew with clams, mussels, prawn & Norway lobster €26

SOME DELICIOUS MEAT

Grilled beef tenderloin with fried potatoes €25 ●

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FOR KIDS

Macaroni with tomato sauce & grated Parmesan €8 ●

Grilled chicken with chips €9 ●

OUR BREADS ●

Bread with tomato €5.5

Rustic bread €3.5

Gluten-free bread €3.5 ●

AND THE DESSERTS

Our desserts tray (unit) €8.5/€9

Gluten-free, lactose-free desserts suitable for diabetics €8.5 ●

Variety of ice cream (by the scoop) €4.5

Seasonal fruit €5.5

OUR SANGRIAS

Glass €8 **Carafe** (75cl) €16 **Carafe** (1.2l) €24

Cava sangria with red fruits & mint

White wine sangria with seasonal fruit & citrus

Red wine sangria with seasonal fruit & citrus