

EL PÒSIT

GLUTEN FREE ■
GLUTEN FREE OPTION ■
VEGAN ■



SALADS

- Green salad with seeds 10,9
- Tomato and tuna belly salad 11,8
- Salad with salmon and mango 13,8
- Salad with melon and prawns 13,9
- Cod salad with orange and romesco 12,8
- Goat cheese salad 13,6

STARTERS

- Balfegó tuna tartare with avocado 17,8
- Oyster from the Delta de l'Ebre 3,9
- Anchovies 12,9
- Iberian acorn-fed ham 19,8
- Gazpacho 8,9
- Fish soup 14,5

PORTIONS

- Fried battered calamari 12,9
- Fried anchovies 12,7
- Fried baby squids 13,6
- Andalusian-style Mediterranean squid 16,8
- Bravas with iberian minced chorizo 6,9
- Cod fritters 13,0
- Roasted chicken croquettes 10,8
- Iberian ham croquettes 12,7
- Grilled Mediterranean cuttlefish 13,5
- Grilled mediterranean triple-grooved shrimps 16,0
- Red prawns 24,0
- Razor shells 15,0
- Clams in seaman's style 19,8
- Sea snails 16,5
- Crispy free-range Chicken 11,6

MUSSELS

- Steamed mussels 11,8
- Mussels in seaman's style 12,6
- Mussels with vinaigrette 12,5
- Mussels with white wine, celery, garlic and parsley 12,8
- Mussels with citrus, bay leaf, garlic and onion 12,7

FISH

- Grilled monkfish and pumpkin purée 25,0
- Grilled sole with vegetables 26,0

RICES

- Seafood paella 19,8
- Creamy rice with blue crab from the Delta de l'Ebre 19,9
- Rice with baby cuttlefish and its ink 19,8
- Rice with lobster 26,0
- Señorito's rice 20,7
- Surf and turf rice with organic Iberian ham veil 20,5
- Rice with duck and mushrooms 20,8
- Vegetable rice with grilled leek 19,8

NOODLES & PASTA

- Rossos noodles 18,0
- Noodles in ink 19,3
- Maxicannelloni by our chef Mercè 13,8
- Rigatoni Bolognese 9,5

COMBINATION PLATES

- Fried 25,0
- Special Pòsit 34,0
- Seafood 43,0
- Complete seafood 74,0

STEWES

- Monkfish with romesco sauce 29,0
- Fish and seafood zarzuela 29,8

GRILLED SEAFOOD

- Wild seabass with vegetables and citrus vinaigrette 18,9
- Sardines 9,8
- Octopus leg 19,5
- Mediterranean squid 18,5
- Cod with quince aioli 23,0
- Turbot Recommended 2 people 49,0

GRILLED GROUND FOOD

- Artichokes with Iberian shavings 15,5
- Km0 vegetables 16,8
- Matured beef tenderloin 25,8
- Roasted Duroc pork ribs 17,9
- Iberian pork fillet 19,5
- Organic veal burger 12,9
- T-bone steak, 1Kg Recommended 2 people 58,0

BREAD

■ Bread	0,95
■ Gluten-free bread	2,1
■ Bread with garlic and olive oil	3,6
■ Bread with tomato and olive oil	3,6

SAUCES

Romesco	0,95
■ Aioli	0,75


DESSERTS

■ Brownie	6,4
■ Homemade organic cheesecake with strawberry jam	6,9
Tiramisu cake	6,7
■ Grilled pineapple with passion fruit sauce	6,5
■ Catalan cream	5,9
Caramelized French toast	7,3
■ Lemon sorbet	5,9
■ Carrot cake, matcha tea and pollen	7,5

ICE CREAMS

■ Children's ice cream	3,9
■ Vanilla ice cream	4,9
■ Fruit ice pop, coconut and strawberry flavor	2,9
■ Fruit ice pop, lemon lime flavor	2,9
■ Chocolate ice cream, lactose-free	4,9
■ Chocolate ice cream, sugar-free	4,9

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WHITE WINE

	bottle	cup
 Aproppòsit Malvasia	14,00	3,10
 Aproppòsit Garnatxa Blanca D.O. Montsant	19,00	3,50
 Aproppòsit Garnatxa Blanca D.O. Terra Alta	20,00	
 Aproppòsit Macabeu D.O. Terra Alta	17,00	3,10
 Aproppòsit Xarel·lo D.O. Penedès	19,00	3,50
 Aproppòsit Viognier D.O. Terra Alta	19,00	3,50
 Aproppòsit Chardonnay D.O. Penedès	25,00	
 Rebels de Batea D.O. Terra Alta	17,00	
 Petites estones D.O. Terra Alta	17,00	
 Les Brugueres D.O.Q. Priorat	27,00	
 Grimau Chardonnay D.O. Penedès	18,00	
 Mustillant D.O. Penedès	16,00	
 El Terrat D.O. Tarragona	16,00	
 Finca Montico D.O. Rueda	22,00	
  Torre la Moreira D.O. Rías Baixas	18,00	
 Pazo de San Mauro D.O. Rías Baixas	27,00	
 Lagar de Cervera D.O. Rías Baixas	22,00	
  Excellens Verdejo D.O. Rueda	15,00	
 La Capilla Blanco D.O. Rueda	20,00	

RED WINE

	bottle	cup
 Aproppòsit Garnatxa Negra D.O. Montsant	19,00	3,50
 Aproppòsit Trepat D.O. Conca de Barberà	21,00	3,80
 Aproppòsit D.O.Q. Priorat	23,00	3,90
 Les Brugueres D.O.Q. Priorat	29,00	
 El Senat del Montsant D.O. Montsant	22,00	
 Marqués de Vargas Reserva D.O. Rioja	32,00	
 Trus Ageing D.O. Ribera del Duero	23,00	
 Finca San Martín D.O. Rioja	17,00	
 La Capilla Crianza D.O. Ribera del Duero	23,00	
  Excellens Cuvée Especial D.O.CA. Rioja	17,00	
 Viña Mayor Crianza D.O. Ribera del Duero	22,00	
 LAN 7 metros D.O.CA. Rioja	22,00	
 Tinto de verano With lemon or soda		4,00

ROSÉ WINE

	bottle	cup
 Aproppòsit Garnatxa Negra D.O. Montsant	19,00	3,50
 Flors i Violes D.O. Tarragona	16,00	2,90

SANGRIA

		cup
 Wine sangria	13,00	4,50
 Cava Sangria	17,00	

CAVA CORPINNAT

	bottle	cup
 Aproppòsit Brut Nature Grand Reserve D.O. Cava	23,00	4,00
 Reverté Electe D.O. Cava	23,00	
 Milesimé Blanc de Noirs D.O. Cava	39,00	
 Pere Ventura Vintage D.O. Cava	37,00	
 Gramona Innoble Corpinnat	30,00	
  Frexinet Alcohol-free	16,00	



BEERS

	cup	bottle	pitch. ½
Estrella Damm Lager	2,80		3,95
 Daura Lager		3,00	
Inedit Malt & wheat with spices		3,30	
Voll Damm Märzen, double malt		3,00	
AK Damm Alsatian, soft		3,40	
 Free Damm Lager		3,00	
 Free Damm Lemon Shandy		3,00	
 Free Damm Tostada Lager		3,00	
Damm Lemon Shandy		3,00	











COCKTAILS - GIN & TONIC

Blueberry Mojito	8,00
Mojito non-alcoholic	6,50
Daiquiri Frappé	8,00
Moscow Mule	9,00
Piña colada	8,00
Piña colada non-alcoholic	6,50
Classic Gin & tonic	8,00
Special Gin & tonic	8,50
Special Gin Lemon	8,50

COFFEE ORGANIC

 Mediterranean Dense and aromatic	1,80
 Decaffeinated Aromatic, with body	1,80

INFUSIONS ORGANIC

 Darjeeling Black tea	2,20
 Shooting Star Green tea, cornflower and calendula	2,20
 Pu Erh Fresh Red tea, natural vanilla aroma and strawberry	2,20
 Green tea, ginger and lemon Black pepper & licorice	2,20
 Black Chai tea Ginger, cinnamon, clove and black pepper	2,20
 Royal Fruits Elderberries, chokeberries, wild rose and hibiscus	2,20
 Chamomile Chamomile, ecological flower	2,20
 Verbena and mint Mint and lemon verbena	2,20
 Rooibos with orange Rooibos, orange & lemongrass	2,20
 Vitality Natural aroma of honey, rooibos, chamomile, anise	2,20