



# Restaurant

## CÀMPING LAS DUNAS

### PAELLA MENU

**26€**  
MIN. 2 PERS.  
PRICE P.P

#### *Starter to choose*

- *Caesar Salad with crispy chicken*
- *Goats's cheese salad with apple (veg)*
- *Grilled mussels*
- *Homemade fried squid rings (sup. 2,00€)*
- *Tuna tartare (sup. 3,00€)*
- *Salmon tartare (sup. 3,00€)*
- *Catalan "Coca" bread with grilled vegetables (veg)*
- *Our special "Patatas Bravas" (veg)*
- *Selection of homemade croquettes*
- *Roast beef carpaccio with mustard ice cream*

#### *Paella to choose*

- *Mixed paella (fish and meat)*
- *"Fideuà" (Catalan noodle paella) with prawns and allioli*
- *Black rice with squid and clams*
- *Paella with red prawns*
- *Lobster paella with mussels and saffron (sup. 4,00€)*

### AFTERS

*choise of homemade desserts*

*Included in the menu*





## TAPAS (to share)

01. Catalan "crystal bread" with tomato (veg).....3,85€
02. Anchovies from l'Escala.....5,50€
03. Our olivier salad with tuna.....5,20€
04. Hummus with "crudités" and pita bread (veg).....5,20€
05. Our special "Patatas Bravas" (veg).....6,00€
06. Gamba roll.....6,00€
07. Spanish potato omelette (veg).....6,50€
08. Catalan "Coca" bread with grilled vegetables (veg) 5,75€
09. Chicken fingers.....6,00€
10. Selection of homemade croquettes (9 pc.)  
(ham/mushrooms and foie/prawns/squid).....6,50€
11. Grilled mussels.....9,25€
12. Homemade fried squid rings.....10,50€
13. Gambas "al ajillo" (Spanish garlic prawns).....10,75€
14. Octopus "a la Gallega" with potato parmentier.....12,50€
15. Spanish Iberico ham (hand cut).....17,00€
16. Red tuna tartare with avocado.....12,50€
17. Salmon tartare with guacamole.....12,50€

## CARPACCIO

20. Melon carpaccio with Spanish ham.....8,50€
21. Beef carpaccio with rucola and Parmesan.....9,30€
22. Roast beef carpaccio with mustard ice cream...9,50€
23. Prawn carpaccio from the Cap de Creus.....14,00€

## SALADS

30. with goat's cheese and apple (veg).....8,60€
31. with marinated salmon, avocado and mango.....8,95€
32. Buffalo "Caprese" with cherry tomatoes  
and basil (veg).....8,95€
33. Caesar Salad with crispy chicken.....9,40€

## PASTA

40. Spaghetti with pesto "alla Genovese" (veg).....8,50€
41. Zoodles (zucchini noodles) with red pesto (veg).....8,75€
42. Tagliatelle with prawns, tomato and basil.....9,40€
43. "Cannellone" with chicken & foie-bechamel.....8,60€
44. Vegetable lasagna with Pecorino cheese  
and sultanas (veg).....8,15€
45. Wok noodles with vegetables, "Heïra" (vegan  
chicken) and teriyaki sauce (veg).....9,00€

(veg.) = vegetarian

## PAELLA

min. 2 pers.

Price p.p.

50. Mixed paella (meat and seafood).....15,50€
51. "Fideuà" (Catalan noodles) with prawns and  
alloli.....15,50€
52. Black rice with squid and clams.....16,00€
53. Paella with red prawns and gambaalloli.....16,50€
54. Lobster paella with mussels and saffron.....18,95€

Delights from

## THE SEA

60. "Suquet" (Catalan fish stew).....19,50€
61. Grilled fish of the day with vegetables.....18,50€
62. Red tuna "tataki" with bean sprouts and wok  
vegetables.....18,65€
63. Cod gratin with "mousseline" and tomato confiture 20,00€
64. Hake with plancton "Pil-Pil" and potatoes.....19,20€

The best of the

## BUTCHER

70. Pork filet with mushroom sauce and roast potatoes 18,50€
71. Roast lamb from "Can Silvestre" with potatoes,  
onions, honey and rosemary.....19,00€
72. Duck breast "Collverd" with raspberry sauce  
and apple puree.....18,50€
73. Beef sirloin with vegetables or french fries.....23,00€

French fries.....3,30€

Pepper, Roquefort or mushroom sauce.....3,00€

**TOMAHAWK  
STEAK 50,00€**

recommended for 2

**ESCALOPE**

with fries

**14.00€**

**1/2 ROAST CHICKEN**

with fries

**14.00€**