

Salvador

R E S T A U R A N T

CADAQUÉS

TAPAS

Iberian ham D.O Extremadura 100g, cristal bread with tomato	22€
Cadaqués anchovies "oo", cristal bread with tomato (6 units)	14€
Artichokes with truffled cream and egg yolk on top (2u)	14€
Assortment of artisan croquettes (6 units)	9€
Andalusian-style squid with smoked aioli	13€
Roasted tomato tartar and toast of cereals bread	14€
Scramble eggs with potatoes sticks, Iberian ham, artichokes and truffle	14€
Tempura eggplant, "sobrasada", honey and parmesan flakes	8€
Mosaic of leeks in carbonara sauce with nori seaweed leaves	12€
Padrón peppers	6€
Potato tower with Brava sauce	8€
Cristal bread with tomato (6u)	5€

...FROM THE GARDEN

Spinach salad with crispy gorgonzola cheese, caramelized apple, anise, honey and mustard vinaigrette	15€
Caesar salad with breaded chicken and Italian guanciale	16€
Burrata Pugliese, three varieties of organic tomatoes and basil cream	15€
Marinated salmon salad, dill vinaigrette, avocado and fennel	16€

HAMBURGERS

G!G! Veal Burger (200gr) from Girona, brioche bread, fried egg and smoked bacon	17€
VEGGY Burger of artichoke, coal bread and jalapeño mayonnaise (gluten-free)	16€

...FROM THE SEA

Scallops, tobiko avocado mousse and casabe	22€
Grilled octopus from Cap de Creus with parmentier	21€
Corvina ceviche, banana chips and tiger milk	23€
Roses shrimps carpaccio and "salpicón" of avocado	22€
Sole with lemon cream and vegetable chips	24€
Cod fish with peas from Maresme	24€
Squid stuffed with traditional Perol sausage and pine nuts	21€
Paella, sea and mountain (20/30 min)	24€/pers

...FROM THE LAND

Crispy pork belly	18€
Beef tenderloin with demi-glace sauce, and seasonal vegetables	24€
Glazed gizzards	18€
Rubia Gallega beef steak(250gr) with Portobello mushrooms and asparagus tips	26€
Iberian pork tataki with our soy and Pedro Ximénez reduction by our Chef Jorge	18€
Mafaldine pasta with truffled cream, mushrooms and parmesan shavings	17€

SWEETS

Cheescake with red berries coulis	8€
Osmotic pineapple with red fruits and coconut ice cream	8€
Dark chocolate 70% "quenelles", toastes with Maldon salt and virgin olive oil from Mas Lazuli	8€
Trilogy of artisanal ice creams	8€



BOOKINGS

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Cami de S'Aranella, 3 Cadaqués

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intolerances and allergies available on request.

The restaurant's opening hours are from 12.30pm to 3.30pm and from 7.30pm to 10.00pm.