



Rice, paella and fideuà suggestions

Seafood paella, all fresh

1 medium prawn of Palamós 1 langoustine, 2 mussels, honeyed cuttlefish, round pearl rice from the Pals lake, 10-hour Catalan onion stir-fry, tomato stir-fry, garlic, rock fish and seafood broth

Seafood paella from the senyoret, all fresh

3 peeled fresh medium red prawn of Palamós, 6-8 mussels, honeyed cuttlefish, round pearl rice from the Pals lake, 10-hour Catalan onion stir-fry, tomato stir-fry, garlic, rock fish and seafood broth

Paella of Palamós shrimp and lemon mayonnaise

1 fresh skinless and boneless ray, 1 medium fresh prawn of Palamós, 4-5 peeled mussels, honeyed cuttlefish, round pearl rice from the Pals lake, 10-hour Catalan onion stir-fry, tomato stir-fry, garlic, smoked paprika, white wine, rockfish and seafood stew

Black paella of fresh squid with clams

1 medium fresh squid per person, 3- 4 medium/large fresh clams, 1 medium fresh Palamós prawn, 4-5 peeled mussels, round pearl rice from the Pals lake, 10-hour Catalan onion stir-fry, tomato stir-fry, garlic, smoked paprika, white wine, rockfish and seafood stew and black garlic mayonnaise

Paella del senyoret with scallops, all fresh

3 medium fresh peeled Palamós prawns, 1 large scallop, 6-8 mussels, honeyed cuttlefish, round pearl rice from the Pals lake, 10-hour Catalan onion stir-fry, tomato stir-fry, garlic, green pepper, rockfish and seafood stew

Fresh red mullet paella

1 red mullet per person without spines filleted, 1 medium fresh Palamós prawn, 4-5 peeled mussels, 1 Galician razor clam per person, honeyed cuttlefish, round pearl rice from the lake of Pals, 10-hour Catalan onion stir-fry, tomato stir-fry, garlic, smoked paprika, white wine, rockfish and seafood broth and lime mayonnaise

Fideuà (all fresh)

1 fresh medium red prawn of Palamós, 1 langoustine, 2 mussels, honeyed cuttlefish, oven-roasted nº1 noodles, 10-hour Catalan onion stir-fry, tomato stir-fry, garlic, white wine, green pepper, rockfish and seafood broth.

Fideuà del senyoret (all fresh)

3 fresh medium peeled red prawns of Palamós, 4-5 peeled mussels, honeyed cuttlefish, oven-roasted nº1 noodles, 10-hour Catalan onion stir-fry, tomato stir-fry, garlic, green pepper, white wine, rockfish and seafood broth.

Fresh lobster paella

½ lobster, 1 medium fresh red prawn of Palamós, fresh mushrooms, honeyed cuttlefish, round pearl rice from Pals lake, 10-hour Catalan onion stir-fry, tomato stir-fry, green pepper, white wine, garlic, rock fish and seafood broth.

Sea and mountain paella (all fresh)

Chicken thigh, 1 Iberian pork sausage, 1 fresh medium red prawn from Palamós, honeyed cuttlefish, green pepper, mushrooms, round pearl rice from Pals lake, 10-hour Catalan onion stir-fry, garlic, tomato stir-fry, rock fish and seafood broth.

Sea and mountain paella with scallops and asparagus (all fresh)

Chicken thigh, 1 Iberian pork sausage, 1 fresh medium red prawn from Palamós, 1 XL scallop, honeyed cuttlefish, green pepper, mushrooms, green asparagus, round pearl rice from Pals lake, 10-hour Catalan onion stir-fry, garlic, tomato stir-fry, rockfish and seafood broth.

Meat paella

Chicken thigh, 1 sausage, rib, green pepper, 10-hour Catalan onion stir-fry, round pearl rice from Pals lake, garlic, tomato stir-fry, beef dark broth

Magret paella

1/3 of a magret per person, fresh mushrooms, green pepper, 10-hour Catalan onion stir-fry, round pearl rice from Pals lake, garlic, tomato stir-fry, smoked sweet paprika, beef dark broth

Aged Steak paella

1/4 of a aged steak per person, mushrooms, green pepper, 10-hour Catalan onion stir-fry, round pearl rice from Pals lake Pals, garlic, tomato stir-fry, sweet smoked paprika, beef dark broth

Vegetable paella

Onion, pepper, zucchini, carrot, artichokes (seasonal), fresh mushrooms and green asparagus with vegetable broth, 10-hour Catalan onion stir-fry, tomato stir-fry, garlic, pearled rice from the Pals lake.

(IVA not included) (10%)

The paella service only consists of cooking the rice and serving it alongside the paella. It does not include tableware or cleaning service.

Travel: (Banyoles and Pla de l'estany: € 0)

Note: From November, December, Christmas and New Year, rice dishes and paellas that contain fresh seafood have a supplement

Note: For groups of 40 people, the price of each paella, rice or fideuada is reduced by € 2 per person