



CARAVISTA

ENGLISH

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Cold starters

Fillet of "000" Cantabrian anchovy with tomatoes and olive oil (1 unit)	€ 3.00
Natural French Gillardeau oyster (1 unit)	€ 4.00
Cold Salmorejo (tomato) soup, made with products from the market gardens of Lleida, with a fine Parmesan and arugula pastry	€ 14.00
Spanish potato salad with olive pâté and fine bread sticks	€ 14.00
Cannaillas (sea snails) from Tarragona with cocktail and Romesco sauces	€ 15.00
Tuna, tomato, basil and goat cheese salad	€ 15.00
Sliced cod with candied cherries, Mediterranean herbs and olive oil	€ 15.00
Scallops with ponzu sauce and yuzu caviar	€ 16.00
Red shrimp carpaccio with a plankton and seaweed sauce	€ 17.00
Preixana foie gras terrine with strawberry jelly	€ 17.00
Nebraska Black Angus Steak Tartare	€ 19.00
XL Crab with cocktail and Romesco sauces	€ 19.00
Bellota ham from Iberian free-range pigs, served finely cut, with bread and tomato	€ 20.00

Hot starters

Steamed mussels	€ 12.00
Squid croquettes, cooked in their ink and served with crispy onion	€ 12.00
Fried Scorpion fish with tartar sauce	€ 16.00
Shrimp Scampi	€ 15.00
Andalusian-style or grilled squid	€ 16.00



Crispy king prawns served with Vietnamese green rice	€ 16.00
Grilled snails with allioli	€ 17.00
Galician-style octopus	€ 18.00
“Super XL” oxtail cannelloni, with truffled bechamel sauce	€ 23.00

Grilled Seafood

Scallops	€ 14.00
Galician razor clams	€ 16.00
Galician cockles	€ 16.00
Fresh Mediterranean langoustines	€ 18.00
Red prawns from Palamos	€ 30.00
XL red prawn (1 unit)	€ 25.00
Live lobster (1 unit)	€ 30.00
Red lobster (1 unit)	€ 35.00

Eggs

Fried eggs with garlic shrimps	€ 17.00
Fried eggs with Bellota ham	€ 18.00
Fried free-range egg with scarlet prawns	€ 25.00

Spaguetti “a la paella”

Spaghetti “seafood” paella	€ 15.00
Spaghetti “shrimp carbonara” paella	€ 15.00



Rice dishes

(Choose from dry, mild and soupy rice dishes. For a minimum of two people. Price per person)

Mediterranean rice dishes

Rice with seafood (red shrimps, prawns, cuttlefish and mussels)	€ 15.00
Black rice (cuttlefish and sauteed squid)	€ 15.00
Lobster paella	€ 20.00
Red lobster paella	€ 25.00
Gentleman's "peeled" seafood paella	€ 18.00
Gentleman's lobster paella	€ 23.00

Mainland rice

Lleida paella (pork ribs and sausages, snails and market-garden vegetables)	€ 16.00
Pyrenean risotto with penny bun mushrooms and truffle	€ 20.00

Fideuà

(Typical seafood and pasta dishes. For a minimum of two people. Price per person)

Mediterranean fideuà (shrimps, prawns, mussels and cuttlefish)	€ 15.00
Fisherman's fideuà (monkfish, cuttlefish, mussels and prawns)	€ 16.00
Lobster fideuà	€ 20.00



Wild fish

(It is also possible to order grilled fish with seasonal vegetables)

Cod with tomato sauce, basil and mozzarella spheres	€ 23.00
Red tuna tataki with eggplant, leek and orange teriyaki sauce	€ 24.00
Monkfish in "suquet" (fish and shellfish soup-stew) with crispy almond fragments and red shrimps	€ 27.00
Sea bass with vegetable stew and Thai sauce	€ 27.00
Sole fillets with spinach, currants, pine nuts and prawns	€ 30.00
Turbot with baked potatoes and Orio sauce	€ 30.00
Fish and seafood casserole	€ 30.00

Meats

"Xisqueta" lamb cooked at low temperature with truffled potato	€ 25.00
Crispy suckling pig, roasted in its own fat, served with ecological vegetables	€ 26.00
Entrecote of Aberdeen Angus (matured for 35 days) served with potatoes and spicy green peppers	€ 30.00
Lacquered tender lamb shoulder, served with Ratte potatoes and rosemary	€ 30.00



Desserts

Apple tart	€ 9.00
Fine tart made from green apples, with a double layer of vanilla ice cream	
French toast from Lleida	€ 9.00
Caramelised brioche, orelletes (light, crisp pastry fritters) and carquinyoli-flavoured ice cream	
Crepe Suzette	€ 9.00
A thin layer of pancake, flambéed with Grand Marnier and served with white chocolate ice cream and kumquat	
Tiramisu	€ 9.00
Biscuit made with mascarpone cream, Amaretto, coffee and cacao	
 Romantic pudding	€ 9.00
Passion fruit and cream pudding	
Trip to Brazil	€ 9.00
Mango foam, spherical grapes, spicy crumble, coconut and mint ice cream	
Ferrero Rocher "Gold"	€ 9.00
Chocolate and hazelnut ice cream, with different textures with golden "peta zetas"	
 Chocolate tsunami	€ 9.00
Chocolate coulant with macadamia nut ice cream	
 Woodland fruit salad	€ 9.00
Cold woodland fruit salad with yogurt and lime foam	
Sweet festival	€ 16.00
A tasting of our desserts in miniature	
Ice creams	€ 9.00
Bourbon vanilla, carquinyoli (dry almond biscuit), chocolate, hazelnut, white chocolate, and macadamia nut ice cream	
 Sorbets	€ 9.00
Lemon, passion fruit and coconut sorbet	

 Gluten free





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