



1	Ali oli –typical garlic sauce- and olives	6,00
2	Steamed mussels or with marinera sauce	18,50
3	Fresh live clams, in marinera sauce or streamed	27,50
4	<i>Espardenyes</i> -sea cucumber-	42,00
5	Fresh live oysters	6 units 33,00
6	Grilled red prawns	45,00
7	Grilled fish roe	22,00
8	Fried mixed fish	18,50
9	Fried anchovies	17,50
10	Anchovies in vinagrette sauce	11,00
11	Grilled sardines	18,00
12	Squid -fried, grilled or salted-	24,00
13	Grilled cuttlefish	18,00
14	Fried thornback ray wings	20,50
15	Red mullets	22,00
16	Octopus <i>gallega</i> style	26,00
17	<i>Cheese and nuts</i>	15,00
18	<i>Ibérico</i> ham served with toasted bread with tomato	26,00
19	Mixed salad -lettuce, egg, tomato, onion, pepper, tuna-	15,00
20	<i>Sa Caleta</i> salad -boiled potatoes, tomato, peppers, onion, egg and salted cod-	15,00
21	Tropical salad -lettuce, avocado, fruits and pink sauce-	15,00
22	Chicory salad with roquefort cheese, nuts and figs	17,00
23	Seaweed salad and marinated fish	18,50
24	Melon with iberico ham	20,00
25	<i>Pimientos del Padrón</i> –small green peppers-	15,00
26	Spanish omelette -potatoes and onion- with salad	15,00
27	Fish soup with rice	18,50

SPECIALITIES

28	<i>Parrillada de pescado</i> –mixed grilled fish-	37,50	Price for person
29	<i>Mariscada</i> -mixed grilled shellfish-	39,00	
30	Spiny lobster or 'Real' lobster stew – <i>caldereta</i> style-	1 Kg. 140,00	According to weight
31	Common lobster stew – <i>caldereta</i> style-	1 Kg. 84,00	According to weight

Minimum cooking for 2 people

32	<i>Bullit de peix</i> -fish with potatoes and rice banda-	42,00	Price for person
33	<i>Guiso de pescado</i> –mixed fish and potatoes in sauce-	38,50	
34	Mixed <i>paella</i> -chicken and shellfish-	26,50	
35	<i>Paella Sa Caleta</i> -fish and shellfish-	28,50	
36	Orchard savoury rice -vegetarian-	24,50	
37	Blind <i>paella</i> -with fish, chicken and shellfish without bones and shells-	29,00	
38	<i>Arroz a la marinera</i> -rice in broth with fish and shellfish-	28,50	
39	<i>Arroz a banda</i> -rice with cuttlefish-	24,00	
40	<i>Arroz negro</i> -rice with the squid ink-	24,00	
41	<i>Fideuada</i> - <i>paella Sa Caleta</i> prepared with noodles instead of rice-	28,50	
42	<i>Arroz</i> with spiny lobster or 'Real' lobster	58,00	
43	<i>Arroz</i> with common lobster	45,00	

FRESH FISH grilled or baked

Price for Kilo

Portion

44	Grouper · Scorpion fish · John Dory · Dentex	75,00	According to weight
45	Seabass · White bream · Amberjack	65,00	According to weight
46	Grilled or baked gilthead sea bream		24,00
47	Monkfish in shellfish sauce or grilled		32,00

SHELLFISH

48	Lobster or 'Real' lobster grilled or fried with garlic	140,00	According to weight
49	Grilled common lobster	84,00	According to weight

MEATS

50	Grilled homemade burger	16,50
52	Grilled chicken breast	16,50
53	Grilled lamb chops	28,00
54	Grilled entrecot	30,00
55	Entrecot with green pepper sauce	32,00

Meat and fish dishes are served with fried potatoes and peppers.

DESSERTS

56	Tarta Tatín -apple cake-	9,00
57	<i>Flaó</i> -typical cheese cake with mint-	8,50
58	<i>Greixonera</i> -typical bread pudding-	8,50
59	Combination of the three different cakes -Tatín, <i>Greixonera</i> , <i>Flaó</i>	10,50
62	Crema catalana -crème brûlée-	8,50
61	Almond biscuit -homemade ice cream with hot chocolate-	10,00
62	Lemon sorbet with vodka or cava	8,00
63	Strawberries with cream or with orange juice	8,50
64	Fresh fruit -pineapple, melon, watermelon...-	8,00
65	Suggestion	8,50
66	Ice Creams "Punto G" -Pistachio, coconut and chocolate, hazelnut-	7,50
67	<i>Café Caleta</i> - house speciality, 2 person minimum-	6,50

- * Take home box 1,00
- * Bringing your own anniversary cake? We're happy to prepare and serve it. 2,00

**Finca ecológica Can Puvil**

The Sa Caleta Restaurant promotes Km0 products in its FAMILY FARM.
ORGANIC AND LOCAL PRODUCTION.

WE CULTIVATE HEALTH

Info:



f @canpuvil