

PEIX DE ROCA BEGUR

Menus include water, Castell Perelada wine and/or cava, plus coffee. Prices include VAT.

CAP SA SAL

Carretera d'Aiguafreda, s/n / 972 624 375 / 972 623 958

- Tuna Belly salad
Squid Andalusian style with lime and curry
Varied charcoal-broiled seafood
- Rockfish Suquet (stew)
- Selection of homemade desserts

Price per person: 59 € (Full tables)

CARBÓ

c. Ventura Sabater, 1 / 872 265 363

- Palamós prawn sautéed
Premium cow ham with bread
Avocado and mango salad
- Cassarole rice with blackbelly rosefish and
Palamós prawn or fish from coast to Carbó
- Cottage cheese from Ullastret with fig jam or
Tiramisu

Price per person: 47,50 € (Full tables)

CASA JUANITA

c. Pi i Ralló, 7 / 972 622 013

- Welcome appetizer with glass of cava Perelada
- Octopus rings Andalusian style with red pepper
- Grandmother Juanita's salad
- Grilled squid on a Iberian ham with garlic and
parsley vinaigrette
- Baked rockfish according to catch (forkbeard,
White Seabream, sharpnout seabream, black
belly rosefish...)
- Home desert

Price per person: 54 € (Full tables)

COSTA BRAVA

Platja de Sa Riera, s/n / 972 622 093

- Homemade aperitizor and glass of cava Perelada
- Octopus and mussel salad in pickles
- Rock gurnard suquet and with rock fish fumet
- Cheesecake

Price per person: 48 € (Full tables)

DIFERENT

c. Pi i Ralló, 10 / Tel. 972 622 391

- Confined leeks, mussels, feta cheese, piparra,
marinade carrot and black garlic
- Prawns croquettes with coriander garlic sauce
and lime
- Charcoal-broiled octopus, cabbage kimchi,
mashed potatoes and *migas* [a breadcrumb-
based dish] with La Vera red pepper
- Dry rockfish rice
- Rock gurnard supreme with drowned little broad
beans with black botifarra pork sausage and
bacon
- Apple-filled croissant with ratafia ice cream

Price per person: 69 € (Full tables)

First three and a rice to share, second to choose and
desserts to share.

GALENA-MAS COMANGAU

c. Ramon Llull, 1 (Urb. Residencial Begur) / 972 623 210

- Home appetizer
- Scallops cannelloni with prawns
- Fish Suquet (stew) with potatoes
- Chocolate coulant with vanilla ice cream

Price per person: 48 € (Minimum two people)

HOTEL SES NEGRES

c. del Mar, 8 Platja de Sa Riera / 649 715 171

- Sea urchins with yuzu
- Conger eel brandade with mini vegetables from
Can Garús
- Octopus with jowl and romesco
- Charcoal-broiled rockfish cooked in butterfly
- Dark chocolate puff balls and vanilla ice cream

Price per person: 58 € (Full tables)

HOTEL AIGUA BLAVA

Platja de Fornells, s/n / 972 622 058

- Entertainments with a glass of cava Perelada
- Criollo marinated rockfish
- Griddled Palamós prawns
- Wild sea bass supreme with baked potatoes
Catalan style
- Honey and pine nuts puff pastry with Fonteta
cottage cheese
- Sweets

Price per person: 75 € (Full tables)

PARADOR D'AIGUABLAVA

Platja d'Aiguablava / 972 622 162

- Mackerel marinated with table grapes and sugared nuts
- Mantis shrimps cold cream and haricot beans with vermouth and olive oil pearls
- Canana dry rice, coast prawns and mushrooms
- Begur cap flambéed with rum, coffee and cinnamon

Price per person: 65 € (Full tables)

TAVERNA SON MOLAS

Camí de Mar, 16 / 618 779 832

- Bloody Mary with crispy shrimp
- Coconut ajoblanco with marinated red mullet and orange
- Crab rice with seaweed allioli
- Thai rocky suquet
- Chocolate and hazelnut millefeuille

Price per person: 60 € (Full tables)

TOC AL MAR

Platja d'Aiguablava, 8 / 972 113 232

- Palamós red prawns croquettes
- Rockfish tartar
- Dry rockfish rice
- Cheesecake with green tea ice cream

Price per person: 57 € (Full tables)

BAR	TAPA
Bar de Plaça Plaça de la Vila, 5 972 62 21 77	Rok fish "tapa" surprise
Cal Bandarra Plaça Pella i Forgas, 4 972 622 423	Rock mussels in kimchi marinade
La Motxa Plaça de l'Església, 4 972 622 872	Mussels in red curry
Sa Barra C. Sant Pere, 5 972 744 863	Mexican-style crab taco

ACTIVITIES



SATURDAY 22nd APRIL

24th Rockfish Campaign presentation Time: 12 p.m. Place: Plaça Esteva i Cruaños. Dramatized sketches by Teatre Mutis Jove. It will be presented by Helena Garcia Melero and live music by Marina Villegas and Koko de Murga. There will be tapas from all the restaurants participating to the campaign (tickets for food and drinks will be sold the same day).

WEEKEND SPECIAL ROCK FISH - SEA FLOOR



FRIDAY 5TH MAY

Special film screening Peix de Roca

Screening of documentaries including *L'Empordanet sota l'Aigua* with a presentation by the author Carles Virgili. Time: 7 p.m. Place: Cine Casino. Free entrance.



SATURDAY 6TH MAY

Seabed cleaning in Aiguablava Time: 11 a.m. (welcome and breakfast) - 12 p.m. (start of activity). Place: Aiguablava beach. Price: 10 €. Inscriptions until May 4th at: info@begurdive.com / 609437106. Organized by: Begur Dive Centre d'Immersió.



12, 13 & 14th MAY

IX Begur en flor. Place: Centre of the village. Organized by: Associació de Comerç i Turisme de Begur.



SUNDAY 28TH MAY

2ND WALK "PEIX DE ROCA" Place: Plaça de la Vila. Organized by: Grup Excursionista Els Perduts. Time: 8 a.m.



SUNDAY 4TH JUNE

Children workshop: paint the rockfish stones. Time: from 11 a.m. to 13 p.m. Place: Sa Riera beach. Organized by: Esplai Autèntic Begur

Más información: **AJUNTAMENT DE BEGUR - ÀREA DE PROMOCIÓ ECONÒMICA I TURISME**

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#peixderoca #beguresautentic