



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

CA L'ADELA

Playa de Sa Tuna – Plaça Major, s/n / 872 208 830

Rock fish croquette
Sea Bass and Seaweed Samosa

Sautéed Prawns
Cucumber and Clam Salad
Steamed Mussels

Dry Rice Sa Tuna

Lemon Mousse with Saffron Cream
or
Mango Crumble with Coconut Ice Cream
Price per person: €55 (Full tables)

CAP SA SAL

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

Croquette of Black belly rosefish with sea urchin yolk
mayonnaise
Gratinated scallop with ham shavings

Warm lobster salad with white asparagus and chanterelles

Dry Black belly rosefish rice

Lemon mousse tartlet

Pineapple cannelloni with red fruits, Fonteta cheese, and honey
ice cream
Price per person: €68 (Full tables)
Only lunch service

CARBÓ

C. Ventura Sabater, 1 / 872 265 363

Rockfish croquette
Spinous spider crab salad with black aioli

Sea bass tartare
Sautéed Palamós shrimp
T-bone steak croquette

Rice casserole with black belly rosefish and Palamós shrimp

Pannacotta with passion fruit
Homemade cheesecake
Catalan cream

Price per person: €58.50 (Full tables)
Only lunch service

CASA JUANITA

C. Pi i Ralló, 7 / 972 622 013

Rockfish croquette with glass of cava Perelada

Andalusian-style octopus rings with paprika

Grandmother Juanita's salad

Grilled squid on a bed of Iberian ham with garlic and parsley
vinaigrette

Baked rockfish according to catch (forkbeard, White Seabream,
sharpnout seabream, black belly rosefish...)

Home dessert
Price per person: €70 (Full tables)

GALENA-MAS COMANGAU

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

Welcome glass of Perelada cava

Calçots croquette with shrimp and soft romesco SAUCE

Scorpion fish cake with vegetable sprouts and rémoulade sauce

Fish Suquet (stew)

Chocolate coulant with vainilla ice cream
Price per person: €55 (Full tables)

HOSTAL SA RASCASSA

Cala d'Aiguafreda, 3 / 972 622 845

Menu with wine pairing:

Rockfish croquette
Avocado, shrimp and lime vinaigrette salad
Paring Sparkling wine DO Cava Privat Brut Reserva

Fried Mediterranean sand eel (Little fish)
Paring Perelada Collection

Fresh fish of the day (Large piece to share)
Paring Perelada Finca La Garriga

Chocolate rocks
Garnatxa, Roja Solera de Espolla, Empordà
Price per person: €68 (Full tables)

HOSTAL SES NEGRES

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

Sea urchin and squid fondant croquette

Cream of mussels with saffron and prawn tartare

Soft rockfish pickle with grilled carrot brandade

Surf and turf ravioli with rock octopus and smoked cauliflower
Parmentier

Grilled rock fish

Catalan cream
Price per person: €65 (Full tables)

HOTEL AIGUA BLAVA

Platja de Fornells, s/n / 972 622 058

Rockfish croquette with a glass of cava Perelada

Duo of shrimp and scampi on the grill

Dry rice "without work" from rockfish broth

Wild sea bass supreme with baked potatoes Catalan style

Honey and pine nuts puff pastry with Fonteta cottage cheese

Sweets
Price per person: €78 (Full tables)

PARADOR D'AIGUABLAVA
Platja d'Aiguablava / 972 622 162

Aniseed rockfish croquette

Pickled rock mussels and seaweed salad

Red lobster suquet (stew), monkfish and potatoes

White chocolate, yogurt and almond mousse with cocoa heart
Price per person: €68 (Full tables)

SES VINYES
Camí Ses Vinyes, 15 / 972 303 857

Rockfish croquette with salicornia
Grilled mussel tapa

Warm rock octopus salad with potato millefeuilles
White asparagus with razor clams and chanterelles

Grilled rockfish on Pals rice

Citrus soup with mandarin sorbet
Chocolate sin with oil and salt

Price per person: €65 (Minimum two people)

SIDRAL MOOMA
Passatge Racó, 1 / 872 020 034

Seasonal tomato and onion with smoked sardines

Sea urchin croquette

Roasted eggplant with goat cheese, sobrasada, sesame, and honey

Lobster tartare brioche

Dry rice with rock fish and shrimp aioli

Desserts to choose from the menu
Price per person: €49 (Full tables)

TAVERNA SON MOLAS
Camí de Mar, 16 / 618 779 832

Rockfish croquette
Glass of cava Peralada

Mango and Smoked Grouper Salad

Rice with Cuttlefish and Artichokes

Tempura Hogfish with Almond and Saffron Sauce

Desserts of the Day

Price per person: €68 (Full tables)

TURANDOT
Av. Onze Setembre, 27 / 972 622 608

Scorpionfish croquette, forkbeard, squid veil

Sea lettuce salad, marinated red mullet, and rock mussels with romesco sauce

Grilled skate, trinxat of celery, seaweed, squid bone demi-glace

Torroella apple tart, cinnamon ice cream
Price per person: €65 (Full tables)

BARS

BEGURIO

C. Pi i Ralló, 23 / Tel. 625 694 482

LA MOTXA

Plaça de l'Església, 4 / Tel. 972 622 872

SA BARRA

C. Sant Pere, 5 / Tel. 972 744 863

TAPA

Begurio croquette

Crab croquette with moray eel crunch

Rockfish croquette

SATURDAY 26th APRIL

26th Rockfish Campaign presentation Time: 12 p.m. Place: Plaça Esteva i Cruañas. It will be presented by Quim Casellas, chef at the Casamar restaurant and live music by Aurora Ortiz. Dramatized sketches by Teatre Mutis Jove. 2nd rockfish croquette contest. There will be tapas from all the restaurants participating to the campaign (tickets for food and drinks will be sold the same day).

SUNDAY 11th MAY

4th WALK "PEIX DE ROCA" Place: Plaça de la Vila. Organized by: Grup Excursionista Els Perduts. Time: 8 a.m.

FRIDAY 16th MAY

Screening and inauguration of the documentary about the Rock Fish of Begur
With the presentation of the author Carlos Virgili. Time: 19 p.m. Place: Cine Casino. Free entrance.

SATURDAY 17th MAY

Electric bike route through Begur "Peix de Roca"
Guided bike route through Begur accompanied by qualified guides. A free electric bike and helmet are provided. Time: 9 a.m. Place: Plaça Esteva i Cruañas. Duration: 2 hours approx. Required material: Sports clothing and shoes and water bottle. Registration: www.visitbegur.cat

SUNDAY 18th MAY

Seabed cleaning in Sa Riera. Time: 11 a.m. Place: Aiguablava beach. Inscriptions until May 14th at: +34 609347106 – info@begurdive.com. Organized by: Begur Dive Centre d'immersió.

23, 24 & 25th MAY

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

SUNDAY 1st JUNE

Children workshop: paint the rockfish stones. Time: from 11 a.m. to 1 p.m. Place: Sa Riera beach. Organized by: Esplai Autèntic Begur.