



Menus include water, Castell Perelada wine plus coffee. Prices with VAT.

ALKOSTAT DEL MAR (HOTEL FINCA VICTORIA)

C. del Mar, 4 Platja de Sa Riera / 972 600 835

Sea croquette

Duo of anchovy and tuna in sand with hazelnut sauce
 Crude Palamós shrimp stew
 Escalivada with raw squid and fish roast juice

Rice from the Empordà with cuttlefish,
 sausages and Norway lobster

Rock gurnard stew with potatoes

Puff pastry with cream and red fruits
Price per person: €100 (Full tables)

BEGURIO

C. Pi i Ralló, 23 / 625 694 482

Delicate scorpionfish croquettes with a light
 rockfish fumet foam

Grilled half lobster, microgreens bouquet,
 and subtle citrus reduction foam

Braised black belly rosefish, delicate celeriac purée,
 and seasonal mushroom cocotte

Chocolate textures

A menu that celebrates Begur's marine ecosystem, highlighting rockfish
 as the central element of a cuisine that combines tradition, quality
 ingredients, and contemporary techniques.

Price per person: €68 (Minimum two people)

CA L'ADELA

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

Rock fish croquette

3 starters to choose from:
 Steamed mussels with herbs and lime
 Cucumber, cherry tomato and clam salad
 Seaweed pakora with seafood cream
 Fried red mulled and prawn with wasabi mayonnaise
 Salad of pickled vegetables and tuna belly
 Palamós prawn in salt

Dried conger eel and clam rice

Citrus ice cream
 or

Catalan cream mousse with burnt sugar crumble
Price per person : €60 (Full tables)

CARBÓ

C. Ventura Sabater, 1 / 872 265 363

Rockfish croquette

Sautéed Palamós shrimp
 Cod salad with orange and Kalamata olive tapenade
 Flame-grilled avocado with sesame vinaigrette

Rice casserole with red mulled

Fonteta cheesecake
 Tiramisu
 Catalan cream
Price per person: €58.50 (Full tables)
 Seulement service de midi

GALENA-MAS COMANGAU

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

Garlic lobster croquette

Shrimp Cannelloni with Scallops and Nantua Sauce

White rice with lobster

Cheesecake with Red Berry Coulis
Price per person: €65 (Full tables)

HOSTAL SA RASCASSA

C. d'Aiguafreda, 12 / 972 622 845

Menu with wine pairing:

Rockfish croquette

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

Shell assortment
 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)

HOTEL AIGUA BLAVA

Platja de Fornells, s/n / 972 622 058

Rockfish croquette with a glass of cava Perelada

Duo of shrimp and Norway lobster on the grill

Hook-caught squid dry rice

Grouper supreme with baked potatoes Catalan style

Cannelloni stuffed with cottage cheese Fonteta and red fruits
Price per person: €80 (Full tables)

PARADOR D'AIGUABLAVA

Platja d'Aiguablava / 972 622 162

Croquette on scorpionfish stone and red shrimp with mild
 saffron allioli

Open ravioli of rockfish, confit calçots and romesco

Dry rice with whole peeled scorpionfish carpaccio and allioli

Home desserts
Price per person: €68 (Full tables)



SA DONZELLA

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

Rockfish croquette

One starter of your choice:

Grilled leek with wakame and pickled mussels

Rock Octopus ravioli with shrimp sauce

Edible crab lasagna with bearnaise gratinated

Conger eel bouillabaisse

Sea and mountain marinated red mullet with jowl and ceps

Red scorpionfish rice with sea urchins

Grilled custard-filled bun

Catalan cream

Lemon pie

Price per person: €58,5 (Complete tables)

SES VINYES

Camí Ses Vinyes, 15 / 972 303 857

Rockfish croquette

Grilled rock mussel

Torroella artichoke with clams

Zucchini blossom in rock octopus tempura with vegetable mayonnaise

Pals rice cooked in a tin with red mullet, salicornia and saffron petals

Tap de Cadaqués flambéed tableside

Price per person: €70

SIDRAL MOOMA

Passatge Racó, 1 / 872 020 034

Rock fish croquette

Tomato tartare with onion, avocado cream and tuna belly

Our hake and crab Russian salad

Fried eggs, lobster tartare and straw potatoes

Creamy rice with red prawn carpaccio
or Grilled rock fish rice

Dessert to choose from the menu

Price per person: €55 (Minimum 2 people and full tables required)

SATURDAY 25th APRIL

27th Rockfish Campaign presentation Time: 12 p.m. Place: Plaça Esteva i Cruaïnes. With the presence of Quim Casellas, chef of Casamar restaurant, and Maria Xinxó, journalist. Theatrical sketches by Teatro Mutis group. Musical entertainment by Aurora Ortiz. 3rd 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). Part of the event's proceeds will be donated to the Sepia Project.

SUNDAY 10th MAY

5th Walk Peix De Roca Place: Plaça de la Vila. Organized by: Grup Excursionista Els Perduts. Time: 8 a.m.

FRIDAY 15th MAY

Film session "A Changing Nature"

Documentary created by the Fishing Museum of Palamós, featuring testimonies from thirteen fishermen reflecting on climate change at sea and the relationship between fishing and science. Time: 19 p.m. Place: Cine Casino. Free entrance.

SATURDAY 16th 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: 10 a.m. Place: Plaça Esteva i Cruaïnes. Duration: 2 hours approx. Required material: Sports clothing and shoes and water bottle. Registration: www.visitbegur.cat

SUNDAY 17th 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.

30 & 31st MAY

Empordà Wine and Food – Tasting & Showcooking. Food and wine pairings with Empordà wineries and live cooking. Place: Esteva i Cruaïnes Square. Organized by: Grup Empordà Creatiu

SUNDAY 1st JUNE

What Eggs! Family Activity. Learn about fishing, cuttlefish, and the future of our sea! And if nature surprises us... we might see cuttlefish and squid being born! Time: 08:00–10:00 Place: Sa Riera Beach. Recommended equipment: Swimsuit. Organized by: Sepia Project.

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

TAVERNA SON MOLAS

Camí de Mar, 16 / 618 779 832

Spider crab croquette with a glass of Perelada cava

Apple ceviche with sea urchins, sweet potato and cucumber granita

Red mullet rice with citrus emulsion

Singapore-style chili crab cannelloni

Plankton lemon pie

Price per person: €75 (Full tables)

Finca La Garriga wine (€5 supplement)

TURANDOT

Av. Onze Setembre, 27 / 972 622 608

Streaked weever fish croquette, crispy skin cracklings and sea fennel aioli

Begur-style "Gilda": olive stuffed with forkbeard brandade, piparra pepper, semi-dried cherry tomatoes and pickled red mullet

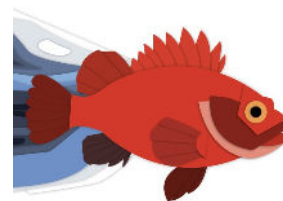
Ember-roasted potato salad with grouper, capers, gherkins, cured egg yolk and carrot

Catalan-style rock fish bouillabaisse with rouille sauce

Dry fisherman's señorito-style rice, prawn aioli

Roasted apricot with rosemary, honey and almond crumble, muscat reduction and vanilla ice cream

Price per person: €65 (full tables)



AJUNTAMENT DE BEGUR - ÀREA DE PROMOCIÓ ECONÒMICA I TURISME

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#peixderoca #beguresautentic