

APPETIZERS

Our "pica-pica" (snack) selection
recommended for two people. It includes:

L'Escala anchovies
4 fillets

Spanish potato salad

Battered calamari rings
with citrus mayonnaise

Mussels
with smoked olive oil

- 24,00 € -

Assorted appetizers ●

*pickled mussels, olives stuffed with anchovies,
crunchy potatoes and Espinaler dipping sauce*

- 4,50 € -

L'Escala anchovies

2 fillets

- 5,00 € -

Large oyster ●

with yuzu ponzu sauce (1 piece)

- 3,50 € -

Spanish potato salad ●

with pickles

- 4,50 € -

Small green Padrón peppers ●

- 3,50 € -

Andalusian gazpacho ●

*(cold garlic and tomato soup) with crunchy bread
and vegetable croutons*

- 6,00 € -

SALADS

Xiringuito salad ●●

*with mesclun, tomatoes, carrot, Figueres onions,
olives, celery & mustard vinaigrette*

- 9,50 € -

Paysanne salad

with curly endive, Iberian pancetta and dried fruits

- 11,00 € -

Quinoa with avocado ●●

& seasonal vegetables

- 11,00 € -

Tomato salad ●●

with sweet, green piparra chilli peppers and Figueres onions

- 10,00 € -

Traditional Catalan Xató salad

*fresh from our garden, with cod, tuna, curly endive,
olives and romesco sauce*

- 12,00 € -

FRIED FOOD

Xiringuito potatoes ●

in a spicy tomato sauce with hazelnuts & aioli

- 5,50 € -

Iberian ham croquette

(1 piece)

- 2,50 € -

Mixed fried seafood

(depending on what's available)

- 10,00 € -

Battered calamari rings

with citrus mayonnaise

- 12,00 € -

Andalusian-style baby squid

220 g

- 25,00 € -

FOR SHARING

Iberian ham "airbag" ●

- 23,00 € -

"Street food" ceviche made with the catch of the day

fried calamari, and our Peruvian yellow pepper tiger's milk

- 14,50 € -

Guacamole dip ●●

*with sour cream, pico de gallo salsa (tomato, onion,
jalapeños, coriander), lime & tortilla chips*

- 11,50 € -

Duo of dips ●

*baba ghanoush and beetroot hummus
with toasted bread and vegetable crudités*

- 8,00 € -

Tartar of tuna ●

with avocado and sundried tomatoes

- 14,50 € -

Galician-style octopus ●

- 18,00 € -

Charcoal-grilled sardines ●

- 11,50 € -

Grilled calamari ●

*with kimchi (Korean-style cabbage)
and Peruvian yellow pepper*

- 18,00 € -

SHELLFISH

Grilled mussels ●

with smoked citrus olive oil

- 14,00 € -

"Les moules et les frites" ●

with fennel

- 15,00 € -

Steamed sea snails

with romesco sauce and aioli

- 18,00 € -

Clams "a la marinera" ●

(seaman's style)

- 21,00 € -

Half a dozen large oysters ●

(6 pieces)

- 20,00 € -

RICE

(Price per person)

Depending on how busy we are, we will make rice dishes for one person. All of our rice dishes are suitable for coeliacs, except the 'surf & turf' paella. Fideuà is made from noodles and, therefore, not suitable for coeliacs.

Escribà special fish paella
- 19,50 € -

Escribà special fish fideuà
- 19,50 € -

"Surf & turf" paella
with chicken, ribs, Norway lobster, mussels,
cuttlefish, vegetables & mushrooms
- 19,50 € -

Green vegetable paella ●
- 17,00 € -

Valencian-style paella
- 18,00 € -

Black rice
with fish, prawn, cuttlefish & clams
- 19,50 € -

Mushroom and asparagus fideuà ●
- 19,50 € -

Creamy rice with octopus
prawn & cuttlefish
- 19,50 € -

RICE BRINGS HAPPINESS



XIRINGUITO | EMPURIABRAVA

Leave us your comments:
#xiringuitoescriba



CATCH OF THE DAY

Grilled with vegetables ●
- 28,00 € -

Baked ●
- 30,00 € -

Baked in sea salt ●
- 28,00 € -

In a fish stew
- 30,00 € -

SOME DELICIOUS MEAT

Sirloin ●
with fried potatoes
- 24,00 € -

OUR BREADS

Catalan tomato flatbread
- 4,50 € -

Rustic bread
- 3,50 € -

Gluten-free bread (1 piece) ●
- 3,00 € -

AND THE DESSERTS

Our dessert tray (1 piece)
- 7,50 € -

THE ESCRIBÀ TEAM WISHES YOU BON APPÉTIT!

SCAN THE CODE
TO BROWSE OUR MENU
ON YOUR MOBILE!



For more information about the ingredients and allergens used in our dishes, scan the QR code with your phone.



I'm made from paper. Please, be responsible and recycle me.

PRICES IN € - VAT INCLUDED

● Vegetarian dishes ● Gluten-free, see supplements

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