

Our aim is to bring joy back to the art of eating, adding an intimate and undeniably Spanish take on your dining experience. Catalan influences are weaved throughout our menu, with award-winning Head Chef, David Vives, expertly blending a hint of European flair into the mix. From delicate dishes to sumptuous feasts, whatever your appetite, 1477 provides a dining experience for all your senses.

## STARTERS

<b>TOMATO SALAD</b> with tuna belly, onion, piparra peppers and olives	<b>€16.50</b>
<b>CARPACCIO OF PALAMÓS RED PRAWNS</b> with truffle and pane carasau (Sardinian flatbread)	<b>€22.00</b>
<b>GAZPACHO</b> with prawns, tomatoes, peppers and large spring onion	<b>€16.50</b>
<b>EMPEDRAT SALAD OF SMOKED COD</b> with chickpeas, peppers and onion	<b>€18.50</b>
<b>BROWN MEAGRE CEVICHE</b> with red grapefruit tiger milk, Campari and roses	<b>€18.50</b>
<b>KIMCHI TUNA TARTARE</b> with avocado and cherries	<b>€22.00</b>
<b>LOBSTER ROLL</b> with tomato concassé and celery	<b>€22.00</b>
<b>PULLED BEEF RIB SANDWICH</b> with BBQ sauce, pickled red onion and coriander	<b>€16.50</b>
<b>FRIED ANCHOVIES</b>	<b>€16.50</b>
<b>BATTERED SQUID</b>	<b>€16.50</b>

## MAIN DISHES

<b>SEA AND MOUNTAIN RICE</b> (min. 2 people) with pork ribs, monkfish and Palamós prawns	<b>€22.00</b> person
<b>BROTHY LANGOUSTINE RICE</b> (min. 2 people) with seasonal vegetables and wild mushrooms	<b>€28.00</b> person
<b>FIDEUÀ WITH SQUID</b> (min. 2 people)	<b>€22.00</b> person
<b>FIDEUÀ CASSEROLE WITH SPINY LOBSTER</b> (min. 2 people)	<b>€32.00</b> person
<b>RICE WITH SEASONAL CHAR-GRILLED VEGETABLES</b> (min. 2 people)	<b>€22.00</b> person
<b>FRIED COD</b> with piquillo peppers and PGA honey allioli	<b>€22.50</b>
<b>GALICIAN BEEF SIRLOIN AND A BÉARNAISE SAUCE</b> with char-grilled vegetables (courgette, sweetcorn, new potatoes)	<b>€30.50</b>

## CHILDREN'S MENU

<b>OMELETTE</b> with tomato-rubbed coca flatbread and olive oil	<b>€8.00</b>
<b>CHILD'S PORTION OF PENNE PASTA</b> with a bolognese or napolitana sauce	<b>€9.50</b>
<b>GRILLED SALMON</b> with sautéed vegetables	<b>€12.50</b>
<b>CHICKEN IN BREADCRUMBS</b> with chips	<b>€12.50</b>

## DESSERTS

<b>CRÈME CARAMEL</b> with vanilla Chantilly cream, nuts and a caramel sauce	<b>€7.00</b>
<b>FROZEN CHOCOLATE MOUSSE WITH CHERRIES</b>	<b>€7.00</b>
<b>TIRAMISÚ</b> with coffee ice cream	<b>€7.00</b>
<b>MELON WITH MINT AND BASIL</b> with lemon cream and lemon sorbet	<b>€7.00</b>
<b>SELECTION OF ICE CREAMS AND SORBETS</b>	<b>€6.50</b>
<b>Ice creams:</b> Chocolate   Vanilla   Vanilla and cookies   Coconut	
<b>Sorbets:</b> Lemon   Raspberry   Strawberry   Passion fruit   Mango	

If you would like more information about the allergens on our menu, please speak to a member of the team. VAT included.