

Reinforced Touch of Sea menu

From Tuesday to Friday at noon (except holidays)

1

Choose the first course of the Touch of Sea menu

2 

Add our mussels and grilled razor clams or octopus to the Galician style
(minimum 2 people)

3 

Choose the second course of the Touch of Sea menu

Mineral water, wine (1/2 l) and bread
Dessert

Sodas, refreshments, coffees... are not included

38'5 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included














Gil's

Touch of Sea menu (spring-summer)

From Tuesday to Friday at noon (except holidays)

First course to choose

-  Grilled green asparaguses
-  Our mussels
-  Salad of endives and anchovies in vinegar
-  Monkfish and prawn cake with pink sauce
-  Salmon and mascarpone mousse
-  Escalivada (grilled vegetables) mousse with anchovies
-  Our ceviche (marinated fish with lemon with vegetables)
-  Cod combed salad
-  Warm cream of potato and leek with shrimp tails
-  The prawn croquettes

Second course to choose

Limanda, fresh Cod, Swordfish fillet, Red Mullet fillets with garlic vinaigrette, Meagre, Frog legs, Sardine's fillets with sweet tomato sauce grilled Squids (increased 4 €), small Monkfish (increased 5 €), Turbot (increased 7 €), wild Bluefin Tuna belly (increased 7 €)

Mineral water, wine (1/2 l) and bread
Dessert

Sodas, refreshments, coffees... are not included

29'5 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included











Gil's

Touch of Sea menu (autumn-winter)

From Tuesday to Friday at noon (except holidays)

First course to choose

-  Grilled green asparaguses
-  Our mussels
-  Salad of endives and anchovies in vinegar
-  Monkfish and prawn cake with pink sauce
-  Salmon and mascarpone mousse
- Our terrine of fish and seafood
-  Sweet potato cream with shrimp tails
-  The prawn croquettes

Second course to choose

Limanda, fresh Cod, Swordfish fillet, Red Mullet fillets with garlic vinaigrette, Meagre, Frog legs, Sardine's fillets with sweet tomato sauce grilled Squids (increased 4 €), small Monkfish (increased 5 €), Turbot (increased 7 €), wild Bluefin Tuna belly (increased 7 €)

Mineral water, wine (1/2 l) and bread
Dessert

Sodas, refreshments, coffees... are not included

29'5 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included




Gil's

4 or more menu

From Tuesday to Friday at noon (except holidays)
Minimum 4 people (full table)

First course “pica-pica”

Boiled prawns with pink sauce
Monkfish and prawn cake with pink sauce
Salad of endives and anchovies in vinegar
Grilled green asparaguses
Our mussels
Grilled razor clams

Second course to choose

Limanda, fresh Cod, Swordfish fillet, Red Mullet fillets with garlic vinaigrette,
Meagre, Frog legs, Sardine's fillets with sweet tomato sauce grilled Squids
(increased 4 €), small Monkfish (increased 5 €), Turbot (increased 7 €), wild Bluefin
Tuna belly (increased 7 €)

Mineral water, wine (1/2 l) and bread
Dessert

Sodas, refreshments, coffees... are not included

38'5 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included




Gil's



G20 menu

From Tuesday to Friday at noon (except holidays)
Minimum 2 people (full table)

First course “pica-pica”

Boiled prawns with pink sauce

Our mussels

Grilled razor clams

Octopus to the Galician style

Scallop

Variegated scallops

Second course to choose

Limanda, fresh Cod, Swordfish fillet, Red Mullet fillets with garlic vinaigrette,
Meagre, Frog legs, Sardine's fillets with sweet tomato sauce grilled Squids
(increased 4 €), small Monkfish (increased 5 €), Turbot (increased 7 €), wild Bluefin
Tuna belly (increased 7 €)

Mineral water, wine (1/2 l) and bread

Dessert

Sodas, refreshments, coffees... are not included

46 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included




Gil's

“d'Ara” menu

All services except Sundays and holidays
Minimum 2 people

“Pica-pica”

Monkfish and prawn cake with pink sauce

Our mussels

Razor clams

Octopus to the Galician style

Scallop

Variegated scallops

Fish of the day with garlic prawns

Mineral water, wine (1/2 l) and bread
Dessert

Sodas, refreshments, coffees... are not included

55 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included






Gil's

Gastronomic menu

All services except Sundays and holidays


First course to choose

 Anchovies from "l'Escala"

 Octopus to the Galician style

 Shellfish entrée

(Sea snails, boiled prawns, our mussels, clams, razor clams and scallop)

 Grilled small squids

Second course to choose

Fish flake with garlic prawns

Fresh cod fillet with garlic prawns

Cod cheeks with garlic prawns

Norway lobsters to the Catalan style

Fish of the day

Mineral water, wine (1/2 l) and bread

Dessert (a little bit of everything increased 4€)

Sodas, refreshments, coffees... are not included

75 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included




Gil's