

massolà

R E S T A U R A N T

Starters to share or maybe not..

Bellota Iberian ham with Catalan flatbread, vine tomatoes and extra virgin olive oil	29€
Anchovies from l'Escala (6 fillets) with homemade foccaccia and tomatoe	19€
Croquettes made with slow cooked beef	3€/u.
Cod fitters with honney and orange	3€/u.
Mussells with marinara sauce with Black pepper Touch	13€

Starters suggested by the chef...

Smoked tuna fish salad with sesame vinegar	13€
Traditional steak tartar with a touch of Calvados	29,50€
Pig trotters carpaccio with pine nuts and pistachios emulsion	14€
Scrambled fried eggs with crispy fries and foie	18€
Typical catalan soup Mas Solà style	14€
Sauteed seasonal mushrooms, "perol" sausage and poched eggs	23€
Stuffed meat canelloni with foie and mushrooms bechamel	16€

Rice...

Blue lobster soup rice*	28€
Rice with farm chicken, ribs and seasonal mushrooms*	26€

*(minimum 2 person)

Fish...

Fish of the day baked or grilled	28€
Confited cod with creamy beans and "migas"	23€
Seabass "suquet" with prawns and musselss	28€
Grilled Stone bass in fish stock chilli emulsion and roasted polenta	22€

Meats...

Grilled Girona beef fillet with potatoes and "piquillo" Peppers	28€
Slow cooked beef with Porto reduction and creamy cauliflower	22€
Grilled duck magret with pineapple and mini pouds shoots	24€
Iberian porck with satay and roasted vegetables bouquet	22€

Desserts...

Cheesecake	8€
Fruit tartare and sorbet	7,5€
Apple crumble with macadamian nuts ice-cream	8€
Chocolate textures	8€
Tiramisu with cocoa and italian coffee	9€
White chocolate and pistachio fondant	10€
Artisanal cheese assortment	9,5€

*Glass bread coke with tomato or without tomato 1,90€ pp. VAT included