

massolà

R E S T A U R A N T

Bellota iberian ham with coca bread, hanging tomatoes and picola evoo	29€
Anchovies from l'escala (6 fillets) with coca bread	19€
Roasted croquettes with maldonado bacon veil	3€/u.
Cod fritters	3€/u.
Our garden salad	13€
Traditional beef fillet steak tartare	29,5€
Fried duck eggs on a bed of potatoes with mallorcan black pork sobrasada and Mahón cheese	19,5€
Foie mi-cuit ingot caramelized with smoked eel from the 'Deltebre' and apple	17€
Duck cannelloni with crispy pear jelly and salsify soubise sauce	18€
Dry mountain rice , foie gras cubes, seasonal mushrooms and stag tartare	26€
Farm chicken rice , lobster and fresh tarragon's muslin	28€
Black rice with "Roger"	22€

Fish of the market day:	
- Roast with garlic "pil-pil" and vegetables	28€
- Baked with bread potato, fried and chopped	
Roasted cod with catalan "picada", bacon and santa pau beans	23€
Monkfish suquet from Empordà	28,50€
Stew ox tail casserole	27€
Crunchy pig's trotters , prawn tartar, roasted lobster and orange sauce and clove	25€
Veal fillet from Girona grilled or with salsa café de Paris	28€
Mellow beef and mini vegetables	21€

Desserts

Cheesecake of Idiazabal semi-sweet	8€
Cheese table	7,5€
Fruit tartar with sorbet	7,5€
Baba with burnt rum and hot vanilla cream	9,5€
The chocolate world	8€
Nata puffed pastry	8,5€
Mas Solà citrus	8€

**Bread and sweet box service for coffee: 2,75€ 10 % VAT INCLUDED*