

massolà

R E S T A U R A N T

Starters to Share... or Not

Acorn-fed "Jamón Ibérico" with tomato-rubbed coca bread and extra virgin olive oil	€31
"L'Escala" anchovies on seaweed brioche with smoked butter (minimum 3 pieces)	€4/u.
Homemade creamy roasted meat croquettes with lime mayonnaise (minimum 3 pieces)	€3/u.
Cod fritters with honey and orange zest (minimum 3 pieces)	€4/u
Beef tenderloin carpaccio with "Tête de Moine" cheese, black olives, sun-dried tomatoes and toasted hazelnuts	€19
Thinly sliced zucchini with beetroot hummus and our garden mini crudités	€14
Mas Solà-style Russian salad with tuna belly and mild green peppers	€16
Catalan cheeses selection with their accompaniments	€21
"Bouchot" mussels with Iberian pork jowl, sweet onion and parsley oil	€14

Chef's Recommendations...

Tomato salad from our garden with local burrata, basil and pistachios	€19
Strawberry gazpacho with red prawn tartare	€18
Foie gras micuit with assorted homemade jams and sweet wine reduction	€26
Sautéed squid from Blanes, king prawns and artichoke hearts	€22
Crispy zucchini flowers stuffed with mascarpone, blue cheese and walnuts, served with citrus mayonnaise	€19
Eggplant stuffed with Duroc sausage, miso emulsion and Garrotxa cheese	€17
Hake cheeks in pil-pil sauce	€25
Grilled octopus with roasted kimchi honey and charcoal-roasted sweet potato	€26
"Girona" beef steak tartare with a touch of Calvados	€31

Rice Dishes... (minimum 2 people)

Parellada rice with cuttlefish and "Blanes" prawns	€30
Semi-dry rice with Iberian pork ribs, free-range chicken, apple mousseline and Angus beef tataki	€28

Fish...

Fish of the day, grilled with vegetables or oven-baked with potatoes	€28
Twice-cooked confit cod with ratatouille, pine nuts and raisins	€26
Blanes langoustines "Port de la Selva style" or grilled	€32
Tuna tataki with sautéed vegetables and toasted sesame seeds	€25

Meats...

Chargrilled meats served with potatoes and roasted piquillo peppers:

Girona beef tenderloin	€29
Girona beef entrecôte	€26
Angus beef Steak 1Kg.	€75/kg

Duroc Batallé pork pluma with chimichurri and pickles	€22
Duck magret with pineapple textures and baby endives	€24
Crispy pig's trotter medallion with green apple and lobster	€23

Desserts...

Three-cheese cake	€9
Fresh fruit tartare with sorbet	€7.50
Tarte Tatin with lightly whipped cream	€9
Butter mille-feuille with pastry cream and red berries	€10
Tiramisu	€9
Chocolate coulant (15 minutes cooking time)	€10
Ice cream and sorbets (Chocolate, Vanilla, Vanilla with macadamia nuts, Strawberry or Mango)	€6

**Glass bread coca with or without tomato €2,90 pp. VAT included*