

massolà

R E S T A U R A N T

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| Bellota iberian ham with coca bread, hanging tomatoes and picola evoo | 29€ |
| Anchovies from l'Escala (6 fillets) with coca bread | 19€ |
| Roasted melous croquettes | 3€/u. |
| Cod fritters | 3€/u. |
| Our tomato salad , with "cop de puny" onion, kalamata olives and tuna belly | 13€ |
| Traditional beef steak tartar with a touch of calvados | 29,5€ |
| Screamed eggs with potatoes and foie | 18€ |
| Foie mi cuit ingot with apple and its textures | 18€ |
| Sacha-type open omelette of porol meat with crunchy apple | 13€ |
| Girona beef carpaccio with rocket pesto and creamy parmesan | 14,5€ |
| Tuna tartar on a bed of tomato and avocado | 23,5€ |
| Duck cannelloni with salsafins soubisse sauce | 18€ |
| Dry mountain rice , foie gras shavings, seasonal mushrooms and girona beef tartare* | 26€ |
| Pages chicken rice, lobster and caper muslin* | 28€ |

*(minimun 2 person)

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| Market fish: | 28€ |
| - Grilled with pil pil garlic and vegetables | |
| - Baked with baked potato, sautéed and chopped | |
| Roasted cod with catalán mince and Santa Pau beans | 23€ |
| Tuna tataki on a bed of seaweed | 27€ |
| Monkfish suquet empordanes | 28,5€ |
| Crispy pig's feet , shrimp tartare, roasted lobster and orange and clove sauce | 25€ |
| Grilled Girona beef steak with a thousand potato leaves and padrón peppers | 28€ |
| Duck magret with mango and pear chutney | 21€ |
| Melous beef with mini vegetables and mushrooms | 24€ |

DESSERTS

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| Cheesecake | 8€ |
| Cheeseboard | 9,5€ |
| Fruit tartare and sorbet | 7,5€ |
| Apple crumble | 8€ |
| The world of chocolate | 8€ |
| Thousand leaves of cream | 8,5€ |
| White chocolate and pistachio coulant (15 min preparation. Must be ordered in advance) | 9,5€ |

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