

HAVE A SNACK



"Mussol's bravas" spicy potatoes	4,95
Stuffed olives	2,65
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Manchego cheese with rosemary oil and breadsticks	4,35
Manchego cheese with truffle oil and breadsticks	4,50
Bites of salmon with fresh cheese and avocado	6,95
Casserole of ranch mini-chorizos	6,95
Mordisco: chips, anchovies and olives with Espinaler sauce	3,95
Acorn-fed Iberian ham croquettes (6 units)	7,30
Cheese and walnut croquettes (6 units)	6,95
Cold meat and cheese platter	13,80



Acorn-fed Iberian ham, tapa · 9,95
Acorn-fed Iberian ham, plate · 16,95
Toast with acorn-fed Iberian ham · 12,50

SALADS

Green salad	4,95
Mussol: lettuce, endive, palm hearts, avocado, egg and radish	5,25
Seasonal tomatoes with tuna and tender onion	5,65
Kale, quinoa, pumpkin, charcoal-grilled chicken, red cabbage, radish, hazelnuts and soy vinaigrette	5,95
Spinach with Berguedà goat cheese with sunflower seeds and tomato vinaigrette	6,85
Prawns with avocado and diced marinated tomato	7,60

STARTERS

"WE'VE RECOVERED THE MOST TRADITIONAL CATALAN RECIPES AND THE FINEST INGREDIENTS..."

Crean of potato and Charcoal-grilled leek with diced catalan cheeses	4,95
Ember-baked potato with spicy sausage patè and fried eggs, freshly made	4,95
Cod omelette with potatoes and onions, freshly made	5,95
Mortar and pestle potatoes with botifarra and fried egg	5,95
Grandma Teresa's potato and tuna cake	6,45
Mussol's fried eggs with acorn-fed Iberian ham	6,50
Mushrooms stuffed with baked vegetables and goat cheese	6,30
La Masia baked vegetables with pepper, aubergine, leek, onion and tomato	7,50
Fonda macaroni	6,95
Cod esqueixada with Santa Pau beans empedrat	7,90
Homemade cannelloni	8,40
Sautéed seasonal mushrooms with shredded botifarra	8,65
Rice with mushrooms, botifarra and artichokes	9,65
Mussol's escargots with salt and pepper	11,80



"RECAPTE" COCAS

"TYPICAL SALTED COCA FROM CATALONIA"

Smoked salmon, fresh cheese cream and green apple	7,65
Mushrooms, vegetables and shredded botifarra	7,90
Acorn-fed Iberian ham with melted brie and roasted leeks	8,85
Spinach "coca", goat cheese, raisins and pumpkin seeds	8,95
Baked vegetables and Escala anchovies	9,60

COCA BREAD

"IT'S BEEN 15 YEARS SINCE WE WENT TO FOLGUEROLES (VIC) TO TASTE WHAT IT WAS CONSIDERED THE BEST "COCA" BREAD IN THE WORLD... NOW IT'S THE BREAD OF MUSSOL EVER SINCE."

Toasted bread 1,85 · Coca bread with tomato 2,00



CHARCOAL-GRILLED VEGETABLES

"WE MAY NOT HAVE A GARDEN, BUT WE HAVE MR. MIQUEL WHO BRINGS US FRESH VEGETABLES EVERY MORNING."

Brochette of charcoal-grilled mushrooms with a baked vegetable oil	6,25
Charcoal-grilled courgette with dried tomatoes, mató fresh cheese, tapenade and virgin olive oil	4,95
Charcoal-grilled aubergines with goat cheese, basil oil and hazelnuts	6,50
Charcoal-grilled artichoke with rosemary oil (seasonal product)	7,50
Charcoal-grilled green asparagus with romesco sauce	7,95
A selection of charcoal-grilled vegetables with virgin olive oil	8,50

FISH



Charcoal-grilled tuna filet with avocado, sautéed vegetables and tomato	13,60
Charcoal-grilled cod with vegetables	13,80
"Llauna" style cod with Santa Pau beans	15,40
Charcoal-grilled octopus with potatoes and red pepper oil	16,95

MEAT

"FREE-RANGE CHICKEN, VEAL MEAT FROM GIRONA, LAMB MEAT FROM RIPOLLÈS. THE BEST SELECTION WE HAVE FROM CATALONIA!"



Charcoal-grilled free range chicken with Mussol's fries and salad bowl	7,95	Charcoal-grilled beef medallions with Cadí creamy cheese, Mussol's fries and sautéed vegetables	11,85
Brochette of charcoal-grilled free range chicken and vegetables with Mussol's fries, salad bowl and Catalan chimichurri sauce	8,35	Charcoal-grilled duck magret with mushroom sauce, Mussol's fries and sautéed vegetables	12,50
Charcoal-grilled Montseny Botifarra sausage with aioli sauce and Santa Pau beans	8,75	Beef steak tartare with crunchy toasted coca bread and Mussol's fries	12,95
Charcoal-grilled chicken paillard with Mussol's fries and salad bowl	8,65	Charcoal-grilled Girona veal entrecote with Mussol's fries, salad bowl and mushroom sauce	13,40
Mussol's meatballs with mushrooms, potatoes and asparagus	8,95	Charcoal-grilled Iberian pork with Mussol's fries, salad bowl and barbecue sauce	13,80
Charcoal-grilled veal scaloppini with goat cheese, Mussol's fries and salad bowl	9,95	Charcoal-grilled Ripollès lamb with aioli, "al caliu" (ember-baked) potatoes and salad bowl	14,85
Charcoal-grilled veal hamburger with Mussol's fries, salad bowl and Mahón cheese with walnut sauce	9,50	Charcoal-grilled beef steak with Mussol's fries, sautéed vegetables and Mahón cheese with walnut sauce	18,85
Charcoal-grilled veal steak with two melted cheeses, Mussol's fries and sautéed vegetables	10,90	Charcoal-grilled Holstein beef, premium entrecote (30 days of maturation - 250g) with Mussol's fries, salad bowl and mushroom sauce	19,95
Charcoal-grilled pig trotters with "al caliu" (ember-baked) potatoes and salad bowl	10,95	Charcoal-grilled Holstein T-bone steak (800g) with Mussol's fries and salad bowl	44,90



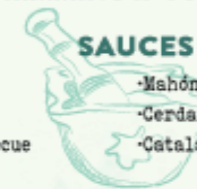
WE WOULD BE HAPPY TO CHANGE YOUR SAUCE OR TRIMMING IF YOU LIKE

GARNISHES

- Salad bowl with Figueres onion
- Mussol's fries
- "Al caliu" style potatoes (ember-baked potatoes)

SAUCES

- Aioli
- Romesco
- Mussol Barbecue
- Mahón cheese with walnuts
- Cerdanya mushrooms
- Catalan chimichurri



At Mussol, we have everything ready to welcome celiac, diabetic and allergic people. Ask our waiter/waitress for further information.

*Valid for all the Mussol except Mussol Arenas, for more information contact directly with the local

VAT included · Kids' menu available

