

ALLERGENS



HAVE A SNACK

"Mussol's bravas" spicy potatoes	T	T		T	T	T	T	T		T		T		T
Acorn-fed Iberian ham croquettes		T		T	T	T		T	T	T		T		T
Codfish fritters with "allioli" made with...		T		T	T	T	T	T	T	T			T	T
Homemade seasonal soup	CONSULT US ALLERGENS													
Tomato mille-feuille with smoked sardine and yogurt sour cream		T	T		T	T		T	T		T		T	T
Grilled escalivada (roasted vegetables)														
Grilled avocados with guacamole cream and "pico de gallo"	T	T		T		T		T	T	T				T
Pan fried "escargots" with salt and pepper														
Acorn-fed Iberian ham														

EGGS FROM CALAF

Omelette of the day, freshly made	CONSULT US ALLERGENS													
Fried eggs with french fries and acorn-fed Iberian ham	T													
Fried eggs on chickpeas from l'Anoia and sautéed baby squid	T													
Fried eggs with foie slices	T	T		T	T	T	T	T	T	T	T		T	T

"COCA DE RECAPTE"

Avocado, pumpkin, courgette and goat cheese			T		T			T	T					
Burrata cheese, tomato, fresh herbs and pine nuts		T		T	T	T		T		T				T
Smoked salmon, fresh cheese cream and green apple			T		T			T						T
Acorn-fed Iberian ham with melted brie and roasted leeks			T		T			T						

SALADS

Salad of two goat cheeses and l'Empordà's cider vinaigrette					T				T					
Mussol's salad with lettuce and endive, dead Aragón's olives, tomatoes and a pickle's...									T					
With tomato, tuna belly fillets and Figueres onion														
"Xató" with prawns and our romesco sauce				T	T	T	T				T			T
Burrata cheese from l'Empordà with tomato and avocado		T		T	T	T		T	T	T				T

CHARCOAL-GRILLED VEGETABLES

Charcoal-grilled pumpkin with orange cream and its roasted seeds	T	T	T	T	T	T		T	T		T			T
Charcoal-grilled artichokes with rosemary oil														
A charcoal-grilled aubergine with burrata cheese and beans's hummus from Santa Pau	T	T		T	T	T		T	T	T				T
Charcoal-grilled green asparagus with a fine sweet potato cream					T	T			T		T	T		
A selection of charcoal-grilled vegetables with virgin olive oil		T	T	T	T	T	T				T			T

"XUP XUP" PLATES

Penne pasta, with a mixed meat...		T		T	T	T		T	T	T	T		T	T
Homemade cannelloni		T		T	T			T						T
Oxtail with truffled parmentier and a Montsant's red wine sauce		T	T	T	T			T						T
"Cap i pota" with chickpeas and spicy sausage		T	T	T	T			T	T					T
Rice with vegetables, mushrooms and...	T	T		T	T	T	T				T			T
Mountain rice with botifarra sausage, chicken, mushrooms and seasonal vegetables	T	T		T	T	T	T			T				T
Duroc pork rib cooked at low temperature and "al caliu" potato		T	T	T	T				T					T

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CHARCOAL- GRILLED MEATS														
Free range chicken with Mussol's fries and salad	T	T	T	T	T	T	T	T						T
Botifarra sausage from Sant Esteve de Palau Tordera with sautéed Santa Pau beans	T	T		T	T	T	T	T	T	T				T
Pig trotters with "al caliu" potato and salad	T	T	T	T	T	T	T	T	T					T
Beef burger with baked onion and Mussol's sauce		T		T	T	T					T			T
Beef medallions with "al caliu" baby potato	T													
Girona veal entrecote with Mussol's fries and salad	T	T	T	T	T	T		T						T
Iberian pork with Mussol's fries, salad bowl and homemade barbecue sauce		T	T		T		T				T			T
Country lamb with "al caliu" potato salad and homemade alioli	T	T		T	T	T	T	T						T
IN STONE- GRILLED MEATS														
Beef fillet with sautéed vegetables and Mussol's fries		T			T									
Matured beef cutlet (350 g), with Mussol's fries and Padrón peppers	T	T	T	T	T	T	T	T						T
Rib-eye steak (800 g), with Mussol's fries and salad bowl	T													
FISH														
Charcoal-grilled tuna filet with courgette and a touch of soy sauce														
Grilled monkfish tail with oil, garlic, chilli and "al caliu" baby potato	T	T												T
Cod with alioli mousse and our homemade "samfaina"		T												T
Charcoal-grilled octopus with potatoes, virgin olive oil and paprika	T	T	T											
"COCA" BREAD														
Toasted "coca" bread with tomato														
Toasted "coca" bread														
DESSERTS														
Crème brûlée with biscotti		T		T	T									T
Chocolate coulant cake with Maria biscuits ice cream		T		T	T									T
Grilled pineapple with rum cream	T	T		T	T									T
Custard made at home			T		T	T								T
Yogurt cream with red berries coulis			T											
"Catalanet"dessert: nougat ice cream, grandmother's cake and melted hot chocolate or a ratafia squirt		T		T	T	T								T
Four-cheese cake				T	T									T
Artisanal ice creams and sorbets				T										
Mussol's artisan truffles	T		T	T										
"Orelletes festa major"		T		T										T

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