































































































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 burratina 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

# ALLERGENS



## CHARCOAL- GRILLED MEATS

Free range chicken with Mussol's fries and salad	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					
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				
Beef medallions with "al caliu" baby potato	T														
Girona veal entrecote with Mussol's fries and salad	T	T	T	T	T	T		T							
Iberian pork with Mussol's fries, salad bowl and homemade barbecue sauce		T	T		T		T				T				
Country lamb with "al caliu" potato salad and homemade alioli	T	T		T	T	T	T	T							

## IN STONE- GRILLED MEATS

Beef fillet with sautéed vegetables and Mussol's fries		T			T				T						
Matured beef cutlet (350 g), with Mussol's fries and Padrón peppers	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					T				T						
Grilled monkfish tail with oil, garlic, chilli and "al caliu" baby potato	T	T			T	T		T	T						
Cod with alioli mousse and our homemade "samfaina"		T			T	T	T	T	T	T					
Charcoal-grilled octopus with potatoes, virgin olive oil and paprika	T	T	T		T		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	T					
Grilled pineapple with rum cream	T	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		T				
Four-cheese cake					T	T			T						
Artisanal ice creams and sorbets					T										
Mussol's artisan truffles	T		T		T				T						
"Orelletes festa major"		T			T					T					

This statement is for ingredients. Everything and apply good hygiene practices in our kitchen, Due to possible cross contamination we cannot guarantee the absence of traces of allergens.

# ALLERGENS

T: Contains or may contain traces of allergens



## MENU MUSSOLET KIDS

Penne pasta, with a mixed meat and tomato sauce, au gratin		T		T	T			T						T
Tomato and tuna salad														
Acorn-fed Iberian ham croquettes		T		T	T	T		T	T	T		T		T
Grilled beef burger														
Grilled botifarra sausage														
Ember-baked potato														
French fries	T													
Sautéed vegetables"														
Catalan crème brûlée with biscotti		T		T	T				T			T		T
Artisan vanilla ice cream with melted hot chocolate	T	T		T	T			T	T			T		T

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