

CALÇOTADA MENÚ



STARTERS

- Calçots with their sauce (20 ud.)
- Toasted “coca” bread with tomato “All i oli” sauce

CHOOSE A MAIN COURSE

- Chicken from Catalan farms with Mussol’s fries and salad
- Botifarra sausage from Sant Esteve de Palautordera with sautéed Santa Pau beans
- Single grill (1 person): Chicken, botifarra sausage, beef medallions, bacon, country lamb, sautéed Santa Pau beans and “al caliu” potato (+4,50€ suppl.)
- Matured beef cutlet (350 g) grilled in stone, with “al caliu” potato and Padrón peppers (+9,50€ suppl.)

CHOOSE A DESSERT

- Lemon and basil sorbet
- Catalan crème brûlée with biscotti

CHOOSE A CELLAR

- Red · Marmellans (D.O. Catalunya)
- White · Xic d’Agustí Torelló Mata (D.O. Penedès)
- or soft drink or beer

Water

Coffee
or tea

37,90€

VAT included



We can custom this menu for celiac people, with gluten-free bread and “al caliu” potatoes –