




HAVE A SNACK

✓ "Mussol's bravas" spicy potatoes 	6,00
✶ Aubergine with cane molasses and lime zest	6,25
Hummus with vegetables and coca bread toasts	6,50
✶ Mushrooms stuffed with baked vegetables and goat cheese	7,00
✓ Codfish fritters with "allioli" made with baked vegetables	7,50
Acorn-fed Iberian ham croquettes (6units)	8,25
Toast with acorn-fed Iberian ham	12,75
Acorn-fed Iberian ham, plate	17,75

SALADS

✓ Mussol: lettuce, endive, palm hearts, avocado, egg and radish	6,25
Seasonal tomatoes with tuna and tender onion	6,75
✓ Spinach with Berguedà goat cheese with sunflower seeds and tomato vinaigrette	7,50
Prawns with avocado and diced marinated tomato	8,25
✓ Burrata with watermelon, melon, tomatoes, arugula and Catalan-style pesto	9,25



"RECAPTE" COCAS

Smoked salmon, fresh cheese cream and green apple	8,75
✶ Escalivada (baked vegetables) with hummus and olives	8,75
✓ Spinach, goat cheese, dry tomatoes, raisins and pumpkin seeds	9,75
Acorn-fed Iberian ham with melted brie and roasted leeks	9,75

COCA BREAD

Toasted bread (unit) 1,95
Coca bread with tomato (unit) 2,10



CHARCOAL-GRILLED VEGETABLES

✓ Charcoal-grilled courgette with dried tomatoes, mató fresh cheese, tapenade and virgin olive oil	6,50
✓ Charcoal-grilled aubergines with goat cheese, basil oil and hazelnuts	7,25
✶ Charcoal-grilled artichokes with rosemary oil (seasonal product)	8,25
✶ Charcoal-grilled green asparagus with romesco sauce	9,00
✶ A selection of charcoal-grilled vegetables with virgin olive oil	9,75

MUSSOL SPECIALITIES

Penne pasta, with a mixed meat and tomatoes sauce, au gratin	7,75
✶ La Masía baked vegetables with pepper, aubergine, leek, onion and tomato	8,25
Mussol's fried eggs with acorn-fed Iberian ham	8,25
Homemade cannelloni	9,50
✓ Mussol's veggie burger* with baked onion, romesco mayonnaise and lettuce *Quinoa, chickpeas, aubergine and edamame	11,50
Mussol's escargots with salt and pepper	12,50
✶ Rice with vegetables, mushrooms and a touch of romesco sauce	12,50
Mountain rice with botifarra sausage, chicken, mushrooms and seasonal vegetables	13,50

FISH



Charcoal-grilled tuna filet with avocado, sautéed vegetables and tomato	14,50
Charcoal-grilled cod with sautéed vegetables	15,25
"Llauna" style cod with Santa Pau beans	16,25
Charcoal-grilled octopus with potatoes and red pepper oil	17,75

MEAT



Charcoal-grilled free range chicken with Mussol's fries and salad bowl	9,00
Charcoal-grilled Montseny botifarra sausage with "allioli" sauce and Santa Pau beans	9,50
Mussol's meatballs with mushrooms, potatoes and asparagus	9,75
Charcoal-grilled veal scaloppini with goat cheese, Mussol's fries and sautéed vegetables	10,75
Charcoal grilled pig trotters with "al caliu" (ember baked) potatoes and salad bowl	11,75
Artisan beef hamburger, brie cheese, baked onion, romesco mayonnaise and lettuce	12,25
Charcoal-grilled beef medallions with Cadí creamy cheese, Mussol's fries and sautéed vegetables	13,50
Charcoal-grilled Girona veal entrecote with Mussol's fries, salad bowl and mushroom sauce	14,25
Charcoal-grilled Iberian pork with Mussol's fries, salad bowl and barbecue sauce	14,75
Charcoal-grilled duck magret with mushroom sauce, Mussol's fries and sautéed vegetables	15,00
Charcoal-grilled Ripollès lamb with "allioli", "al caliu" (ember-baked) potatoes and salad bowl	16,50
Charcoal-grilled beef steak with Mussol's fries, sautéed vegetables and Mahón cheese with walnut sauce	19,95
Rib-eye Steak (800g), with Mussol's fries and salad bowl	49,50

DESSERTS

✓ Creme brulee with biscotti	5,10
✓ Chocolate coulant cake with Maria biscuits ice cream	5,10
✓ Cheesecake with blueberries marmalade	5,75
✓ Handmade apple pie with Agramunt nougat ice cream	5,10
✓ Cream and hot chocolate profiteroles crowned with meringue milk	5,10
✓ Homemade truffles from Mussol	5,10
✓ Homemade vanilla ice cream with hot chocolate	5,10
✶ Sandro Desii's lemon sorbet	5,10
✶ Fresh-squeezed orange juice	3,85
✓ Fiesta Mayor "Orelletes" biscuits	3,85