



CALÇOTADA MENU

STARTERS

Calçots tile with romesco sauce (20 u.)

Toasted bread with tomato

“All i oli”

CHOOSE A MAIN COURSE

Charcoal-grilled free range chicken with Mussol’s fries and salad

Charcoal-grilled Montseny botifarra sausage with Santa Pau beans
and baked potato

Grilled meats with garnish (min. 2 people)

Chicken + Butifarra (catalan sausage) + Rabbit + Veal + Lamb
+ Pork tenderloin + Sta.Pau beans + baked potato

350 gr. matured old beef chop accompanied by Padrón peppers,
Mussol’s fries and salad (+9€ Supl.)

CHOOSE A DESSERT

Sandro Desii’s lemon sorbet

Catalan cream brulée

We will serve it with our muscatell, a house gift!

To choose between red wine Marmellans or white wine Agustí Torelló Mata. Xic

Water, soft drink or beer

Coffee

34€

VAT included



CALÇOTADA
MENU
celiac

STARTERS

Calçots tile with romesco sauce (20 u.)

Gluten-free bread with tomato

“All i oli”

CHOOSE A MAIN COURSE

Charcoal-grilled free range chicken with Mussol’s fries and salad
Charcoal-grilled Montseny botifarra sausage with Santa Pau beans
and baked potato

350 gr. matured old beef chop accompanied by Padrón peppers,
Mussol’s fries and salad (+9€ Supl.)

DESSERT

Sandro Desii’s lemon sorbet

**We will serve it with our muscatell,
a house gift!**

To choose between red wine Marmellans or white wine Agustí Torelló Mata Xic

Water, soft drink or beer

Coffee



39€

VAT included



CALÇOTADA
MENU
veggie

STARTERS

Calçots tile with romesco sauce (20 u.)

Toasted bread with tomato

“All i oli”

MAIN COURSE

MUSSOL salad with lettuce, endives,
palm hearts, avocado, egg and radish

&

Escalivada (baked vegetables) with hummus and olive tapenade

CHOOSE A DESSERT

Sandro Desii's lemon sorbet

Catalan cream brulée

**We will serve it with our muscatell,
a house gift!**

To choose between red wine Marmellans or white wine Agustí Torelló Mata. Xic

Water, soft drink or beer

Coffee

34€

VAT included

✓ We adapt the menu for vegan

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