

TO SHARE

Coca bread with tomato and extra virgin olive oil	3,95 €
Cantabrian anchovies with Kalamata olives, tomatoes and olive oil spheres	20,80 €
Hand cut Iberian ham "Juan Manuel"	28,50 €
Cod dices in tempura with "Romesco" sauce	19,80 €
Homemade croquettes with Iberian ham "Juan Manuel"	15,80 €
Grilled clams with lemon and virgin olive oil	28,60 €
Manchego cheese fritters	12,80 €

STARTERS

Varied leaf salad with tomato and Kalamata olives	14,00 €
Caesar salad with low-temperature cooked chicken and our special sauce	17,50 €
Duck ´s liver terrine with small dried fruit toasts and sweet wine jelly	23,90 €
Tuna tartar with oyster sauce and soy, avocado emulsion and "pico de gallo"	27,80 €
Rigattoni with tomato sauce, ricotta and fresh basil	13,90 €
Grilled octopus with slow-roasted potatoes, red paprika garlic mayonnaise and coarse salt	25,90 €
Gratin cannelloni with three roasted meats and béchamel sauce	16,50 €
Carpaccio with parmesan, semi-dry tomato and arugula	18,50 €
Hummus with crispy vegetables and toasts	14,50 €
Steamed vegetables with seaweed mayonnaise	16,50 €

RICE

Fish and seafood paella	30,60 €
Seasonal vegetable paella	19,45 €
Creamy spiny lobster rice	36,40 €
Noodle "rossejat" with cuttlefish and prawns	24,50 €
Mixed paella	25,80 €

CHEF'S SUGGESTIONS

<i>Strawberries and tomatoes gazpacho, fresh cheese and oil pearls</i>	16,90 €
<i>Seasonnal tomato salad, tuna belly and spring onion</i>	17,80 €
<i>Monkfish and prawn cannelloni with crustacean cream</i>	31,60 €
<i>Burrata with cherry tomatoes and pesto sauce</i>	17,20 €
<i>Noodles in a seafood casserole with monkfish, clams and prawns</i>	26,50 €
<i>Low temperatura egg, parmentier and crusty breadcrumbs</i>	16,50 €
<i>Duck and pear ravioli with Parmesan cheese cream</i>	15,50 €
<i>Pork feet carpaccio, toasted pine nuts and foie</i>	21,30 €
<i>Organic beef sirloin from the Pyrenees with Padrón peppers</i>	33,50 €
<i>Baked little monkfish from Roses with potatoes, rehashed garlic and chili pepper</i>	35,40 €
<i>Cod "a la llauna" with "ganxet" beans</i>	29,20 €

FISH

Grilled monkfish with sautéed vegetables	30,70 €
Turbot with spring onion, garlic shoots, olives, tomato and chilli pepper	31,80 €
Grilled bluefin tuna with vegetables and honey and soy sauce with sesame	32,50 €
Grilled cod with sweet onion, ink and pesto sauce	28,30 €
Monkfish in <i>marinera</i> sauce with potatoes and clams	34,50 €
Sea bass or bream (baked, in salt or Biscayan style) served with sautéed vegetables	M.P.
Grilled sole with sautéed vegetables	31,60 €

MEAT

Slow-roasted lamb shoulder, cooked at 63° for 20h. with potatoes, onion and tomato	33,50 €
Veal tenderloin matured 30 days with tarragon cream and potato gratin	33,20 €
Stone-fried veal tenderloin matured 30 days with Padrón peppers	33,20 €
Veal cheek over mashed potatoes and vegetable chips	26,50 €
Organic veal burger from the Pyrenees with seasoned potatoes	17,90 €
Steak tartare with its condiments and small dried fruit and nut toasts	32,50 €
Stone grilled T-Bone steak (800 grams) with french fries and Padrón peppers	66 €

@xaletdemontjuic

#cuinadalçada

VAT INCLUDED 10%

GLUTEN FREE BREAD AVAILABLE

Our facilities are not gluten free, but the dishes can be made with the minimum possible traces. Consult us when placing your order.

We have the allergen cards of all the dishes for your reference.

All raw or semi-cooked products are served in compliance with Royal Decree 1420/2006