

TO SHARE

* Cantabrian anchovies with olive oil	21,80 €
* Hand cut Iberian ham "Juan Manuel"	29,50 €
■ Desalted cod dices in tempura with "Romesco" sauce	19,80 €
▲ Homemade croquettes with Iberian ham "Juan Manuel"	16,80 €
* Grilled XL carril clams with lemon and virgin olive oil	28,60 €
* Grilled rock mussels	15,90 €
* Grilled super king cockles	22,40 €
* Galician clams ("tallarinas") sauteed in white wine	26,20 €

STARTERS

* Mini broad beans salad with "Juan Manuel" ham, prawns and honey vinaigrette	24,00 €
* Mixed leaves salad, tomato and olives from Kalamata	14,00 €
Caesar salad with low-temperature cooked chicken and our special sauce	18,50 €
■ Duck's liver terrine with small dried fruit toasts and sweet wine jelly	24,90 €
* Tuna tartar with oyster sauce and soy, avocado emulsion and "pico de gallo"	27,80 €
▲ Rigattoni with tomato sauce, ricota and fresh basil	14,90 €
* ▲ Grilled rock octopus with slow-roasted potatoes, paprika aioli and coarse salt	25,90 €
▲ Three roasted meats cannelloni with bechamel sauce and au gratin with parmesan	16,50 €
* ■ Carpaccio of organic beef with parmesan, semi-dry tomato and arugula	23,50 €
* Assorted steamed vegetables with seaweed mayonnaise	16,50 €
* Cold lobster with "pico de gallo"	48,60 €
▲ * Cold vegetable soup from Xalet	17,50 €

RICE

* Fish and seafood paella	32,60 €
* Dry vegetable paella finished with fruit	19,45 €
* Creamy spiny lobster rice	36,40 €
Noodle "rossejat" with cuttlefish and prawns	24,50 €
▲ Mushroom risotto with parmesan	21,00 €

Bread service	2,10 €
Toasted glass coca with tomato and extra virgin olive oil	3,95 €

## CHEF'S SUGGESTIONS

▲ *	<i>Tomato and onion tartare, burrata, arugula, Kalamata olive and pesto</i>	<b>19,50 €</b>
■	<i>Seafood Zarzuela</i>	<b>38,00 €</b>
*	<i>Seasonal tomato salad, ventresca and spring onion</i>	<b>18,80 €</b>
▲	<i>Monkfish and prawn cannelloni with crustacean cream</i>	<b>31,60 €</b>
	<i>Roman style hake cheeks with lime mayonnaise</i>	<b>34,50 €</b>
*	<i>Nebraska beef entrecote with its garnish</i>	<b>42,00 €</b>
▲	<i>Fresh pasta ravioli, foie and parmesan cheese cream</i>	<b>18,70 €</b>
▲	<i>Grilled Palamós prawns with salt flakes</i>	<b>58,00 €</b>
*	<i>Organic beef sirloin from the Pyrenees with Padron peppers</i>	<b>34,50 €</b>
*	<i>Monkfish from Roses baked with potatoes and refried garlic and chili</i>	<b>35,40 €</b>
* ■	<i>Cod "a la llauna" with "ganxet" beans</i>	<b>29,20 €</b>
	<i>Oxtail "24 hours" at low temperatura</i>	<b>25,40 €</b>

## FISH

*	Monkfish from the coast with wok baby vegetables	32,70 €
*	Baked turbot with spring onion, garlic, chili and tomato	33,90 €
*	Grilled almadraba tuna steak with vegetables and honey and soy sauce with sesame	32,50 €
	Cod with ratatouille	28,30 €
*	Sea bass or sea bream (baked, salted, donostiarra style) with sauteed vegetables (min. 2 people, price per person)	34,00 €
*	Grilled sole with sauteed vegetables	32,60 €
	Jig squid with caramelized onion	32,60 €

## MEAT

*	Lamb shoulder cooked at 63° C for 20 hours with potatoes, onion and tomato	33,50 €
* ▲	Beef tenderloin matures 30 days on the grill with potato gratin and tarragon cream	33,20 €
*	Aged beef tenderloin for 30 days on the stone with Padrón peppers	33,20 €
* ▲	Mellow veal cooked at low temperature with creamy potato and vegetable chips	26,50 €
*	Organic beef burger from the Pyrenees with seasoned potatoes	21,50 €
*	Steak tartare with its seasonings and toasted nuts	34,20 €
*	Stone-grilled steak (800 gr.) with fries and Padrón peppers	66 €

@xaletdemontjuic  
#cuinadalçada

- \* Without gluten
- ▲ With lactose
- With nuts

10% VAT INCLUDED

WE HAVE GLUTEN-FREE BREAD

Our facilities are not gluten free, but there are dishes that we can make with the minimum possible traces. Check it when placing your order.

We have the allergen sheets for all the dishes for your reference · All raw or semi-raw products are served in compliance with the RD 1420/2006