

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	21,00 €
▲ Homemade croquettes with Iberian ham "Juan Manuel"	18,00 €
* Grilled XL Carril clams with lemon and virgin olive oil	28,60 €
* Grilled rock mussels	15,90 €
* Grilled Super King cockles	22,40 €
* Clams ("tallarinas") sauteed in white wine	19,90 €
Artichoke chips with champagne mustard	15,80 €

STARTERS

Quinoa salad with spinach, arugula and braised vegetables	17,00 €
* 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, ricotta 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 €
"Galets" soup with meat ball	16,70 €

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 (per person) 2,10 €

Toasted glass coca with tomato and extra virgin olive oil 3,95 €

CHEF'S SUGGESTIONS

	<i>Sautéed artichoke with ham</i>	18,60 €
▲ *	<i>Tomato and onion tartare, burrata, arugula, Kalamata olive and pesto</i>	19,50 €
■	<i>Seafood Zarzuela</i>	38,00 €
*	<i>Seasonal tomato salad, tuna belly and spring onion</i>	18,80 €
▲	<i>Monkfish and prawn cannelloni with crustacean cream</i>	31,60 €
	<i>"Toro" tuna belly seasoned with soy and oil with its toasts</i>	32,00 €
*	<i>Nebraska beef entrecote with its garnish</i>	42,00 €
▲	<i>Fresh pasta ravioli, foie and parmesan cream</i>	18,70 €
▲	<i>Grilled Palamós prawns with salt flakes</i>	58,00 €
*	<i>Organic beef sirloin from the Pyrenees with Padron peppers</i>	34,50 €
*	<i>Monkfish from Roses baked with potatoes and refried garlic and chili</i>	35,40 €
	<i>Cod "al pil-pil" with its clams</i>	29,90 €
	<i>Oxtail "24 hours" at low temperature</i>	25,40 €

FISH

*	Monkfish from the coast with wok baby vegetables	32,70 €
*	Turbot with spring onion, garlic, chili and tomato	33,90 €
*	Grilled Almadraba tuna with vegetables and honey and soy sauce with sesame	32,50 €
	Cod with ratatouille	28,30 €
	Cod with wild asparagus, young garlic and boletus	29,50 €
*	Sea bass or sea bream (backed, salted, donostiarra style) with sauteed vegetables (min. 2 people, price per person)	34,00 €
*	Grilled sole with sauteed vegetables	32,60 €

MEAT

*	Lamb shoulder cooked at 63° C for 20 hours with potatoes, onion and tomato	33,50 €
* ▲	Premium beef tenderloin matures 30 days on the grill with potato gratin and tarragon cream	33,20 €
*	Premium 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, in our style	21,50 €
*	Steak tartare with its seasonings and toasted nuts	34,20 €
*	Stone-grilled steak (800 gr.) with fries and Padrón peppers	68,00 €

@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