

TO SHARE

* Cantabrian anchovies with olive oil	22,70 €
* Hand cut Iberian ham "Juan Manuel"	29,50 €
■ Desalted cod dices in tempura with "Romesco" sauce	22,00 €
▲ Homemade croquettes with Iberian ham "Juan Manuel"	18,00 €
* Grilled XL Carril clams with lemon and virgin olive oil	29,80 €
* Grilled rock mussels sailor style or grilled	16,90 €
* Clams ("tallarinas") sauteed in white wine	22,40 €
Artichoke chips with champagne mustard	18,00 €
Mixed fried fish	17,80 €

COLD STARTERS

* Asian-style quinoa and prawn salad	23,00 €
* Mixed leaves salad, tomato and olives from Kalamata	14,00 €
▲ Caesar salad with low-temperature cooked chicken and our special sauce	18,50 €
■ Burrata, tomato tartare, arugula, Kalamata olive and pesto	19,50 €
Seasonal tomato, belly and spring onion salad	19,80 €
■ Duck's liver terrine with small dried fruit toasts and sweet wine jelly	26,00 €
* Tuna tartar with oyster sauce and soy, avocado emulsion and "pico de gallo"	27,80 €
* ■ Organic beef carpaccio with parmesan, semi-dry tomato and arugula	24,60 €
Prawn carpaccio with "pico de gallo" and extra virgin olive oil caviar	32,00 €

HOT STARTERS

Galets soup with meat ball	16,70 €
▲ Rigattoni with tomato sauce, ricotta and fresh basil	14,90 €
▲ Fresh pasta ravioli, foie and parmesan cheese cream	19,70 €
* ▲ Grilled rock octopus with slow-roasted potatoes, paprika aioli and coarse salt	27,50 €
▲ Three roasted meats cannelloni with bechamel sauce and au gratin with parmesan	16,50 €
* Assorted steamed vegetables with seaweed mayonnaise	16,50 €

RICE

* Fish and seafood paella	32,60 €
* Seasonal vegetable paella	19,45 €
* Creamy spiny lobster rice	36,40 €
Noodle "rossejat" with cuttlefish and prawns	24,50 €
▲ Mushroom risotto with parmesan	23,00 €
Casserole noodles with payés sausage and Iberian rib	19,80 €

CHEF'S SUGGESTIONS

<i>Original Prat artichoke sautéed with Iberian ham</i>	21,50 €
▲ <i>Poached egg with creamy potato and Beluga caviar</i>	35,00 €
▲ <i>Monkfish and prawn cannelloni with crustacean cream</i>	31,60 €
▲ <i>Beef and foie cannelloni with cream cheese</i>	31,60 €
* <i>Nebraska beef entrecote with its garnish</i>	48,00€
▲ <i>Grilled Palamós prawns with salt flakes</i>	68,00€
* <i>Organic beef sirloin from the Vall Fosca with Padron peppers</i>	36,50 €
* <i>Monkfish from Roses baked with potatoes and refried garlic and chili</i>	35,80 €
<i>Oxtail "24 hours" at low temperature</i>	26,60 €
COD FISH	
▲ ■ <i>Cod "al pil-pil" with its clams</i>	34,00 €
* <i>Cod with wild asparagus, young garlic and boletus</i>	32,00 €
FISH	
* <i>Turbot with spring onion, garlic, chili and tomato</i>	33,90 €
* <i>Sea bass (backed, salted, donostiarra style) with sauteed vegetables (min. 2 people, price per person)</i>	34,00 €
* <i>Grilled sole with sauteed vegetables</i>	35,00 €
* <i>Sea bream (backed, salted, donostiarra style) with sauteed vegetables (min. 2 people, price per person)</i>	34,00 €
MEATS	
* <i>Lamb shoulder cooked at 63° C for 20 hours with potatoes, onion and tomato</i>	33,50 €
* ▲ <i>Premium beef tenderloin matures 30 days on the grill with potato gratin and tarragon cream</i>	35,20 €
* <i>Premium aged beef tenderloin for 30 days on the stone with Padrón peppers</i>	35,20 €
* ▲ <i>Mellow veal cooked at low temperature with creamy potato and vegetable chips</i>	29,80 €
* <i>Organic beef burger from the Vall Fosca with fries, our style</i>	22,50 €
* <i>Steak tartare with its seasonings and toasted nuts</i>	36,20 €
* <i>Stone-grilled steak (800 gr.) with fries and Padrón peppers</i>	69,00 €
<i>Milanese goat rib from Aragon with fries</i>	36,00 €
<i>Bread service (per person)</i>	2,80 €
<i>Toasted glass coca with tomato and extra virgin olive oil</i>	4,10 €

* Without gluten

▲ Whit lactose

■ With nuts

@xaletdemontjuic
#cuinadalçada

10% VAT INCLUDED

WE HAVE GLUTEN-FREE BREAD

Our facilities are not gluten free, but there are dishes tha 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