

To share

Olives from Kalamata	5,40
Anxovies from L'Escala with olive oil	22,70
Iberian acorn-fed ham "Juan Manuel" hand cut	32,00
▲ Rusian salad	17,50
Garlic prawns	24,00
▲ ☆ Cod dices	22,00
◆ ▲ disalted in tempura with romesco sauce (6 pieces)	
▲ ☆ Iberian ham croquettes acorn "Juan Manuel" (unit)	3,75
▲ ▲ Andalusian-style baby squid with lime mayonnaise	17,80
XL Carril clams grilled with lemon and virgin olive oil	36,00
Grilled rock mussels with traditional tomato sofrito with a touch of ginger	16,90
▲ Clams (tallarinas) sautéed in with wine	22,40
▲ Tuna bites with smoked eggplant and a spicy touch	19,80

Hot starters

▲ Rigatoni with fried tomatoes ricotta and fresh basil	14,90
▲ ☆ Rock octopus	28,50
◆ grilled with confit potatoes, paprika aioli and coarse salt	
▲ Grilled vegetables with romesco sauce	17,50
▲ Cannelloni with three roasted meats with béchamel and gratin with parmesan	16,50
◆ ▲ Baked cauliflower with tahini citrus cream, Greek yogurt and spices	16,00

We have gluten-free bread

Cold starters

Mixed leaf salad with tomato and Kalamata olives	14,00
▲ César salad with low-temperature chicken and our special sauce	18,50
◆ ▲ Burrata salad tomato tartar, arugula, Kalamata olives and pesto sauce	19,50
Tomato salad tuna belly and onion	19,80
☆ Tuna tartare seasoned with oyster and soy sauce, avocado emulsion and "pico de gallo"	28,80
▲ Organic beef carpaccio with parmesan, semi-dried tomato and arugula	24,60
▲ Salmon tartare macerated with mustard and honey, accompanied by mango and wakame	22,00
◆ Red prawn carpaccio seasonal tomato, grapefruit and toasted pistachio	28,00
▲ Tomato and strawberry gazpacho with tomato ice cream	18,00

Rice

▲ Fish and seafood paella	33,60
Seasonal vegetable paella	21,50
Sea and mountain paella	27,00
Lobster rice broth	36,40
▲ "Rossejat" of noodles with cuttlefish and shrimp	22,00
▲ Mushroom risotto with a crispy Parmesan biscuit	26,00

House bread service 3,00

Toasted cristal bread 4,30
with tomato and extra virgin olive oil

Sauces on request: Allioli 2,00 | Romesco 3,00 | Mayonnaise 1,50

Chef's suggestions

El Xalet
de Montjuic

🌿	Grilled foie poêlé escalope with mango chutney, green tomato and raisins	29,00
🌿 ▲ ☆	Monkfish and shrimp cannelloni with crustacean cream	32,60
	Lobster stir-fry with chickpeas and aroma of coriander and lemongrass	36,80
	Squid stuffed with Perol sausage	25,00
🌿 ◆ ☆	Baked monkfish from Rosas with potatoes and garlic and chili sauce	36,90
	Black rice "del señorito" with monkfish and scallop	34,00
	Simmental breed high loin entrecôte with its garnish	34,80
▲	Kangaroo sirloin with "tartufata" sauce grilled with salt flakes	29,00
	Organic beef tenderloin from Vall Fosca with Padrón peppers	36,50
	Grilled medium-sized Palamós prawns	s/m

Fish

	Turbot with spring onion, garlic, chili and tomato	36,00
◆	Grilled bluefin tuna with vegetables and honey sauce and soy with sesame	35,00
	Sea bass with sauteed vegetables (with salt, baked, grilled, Donostiarra style) (min. 2 people) (price per person)	34,00
	Grilled sole with mini vegetables	39,00
	Sea bream with sauteed vegetables (with salt, baked, grilled, Donostiarra style) (min. 2 people) (price per person)	34,00
▲	Cod "pilpil" style with it clams	35,00
	Cod with wild asparagus, spring garlic and mushrooms	33,00
▲ 🌿	Fish and chips	32,00

Meats

	Lamb shoulder cooked at 63° for 20 hours with potatoes, onion and tomato	33,50
▲ ☆	Premium beef sirloin aged for 30 days on the grill with potato gratin and tarragon cream	35,20
	Premium beef sirloin stone-aged for 30 days with Padrón peppers	35,20
▲ ☆	Beef stew cooked at a low temperatura with creamy potato and vegetable chips	29,80
🌿	Beef burger organic Vall Fosca with chips	26,00
🌿 ▲	Steak tartare with its condiments and toasts	36,20
	"Chuletón" (800 gr) to the stone with chips and Padrón peppers	75,00
	Roast kid shoulder with it garnish	36,00
	Tomahawk Steak. Beef rib charra from Salamanca (1.3 Kg.)	86,00

Prices in Euros - VAT INCLUDED



Web



Instagram

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