



MENÚ cap de setmana

Example of a menu. Some dishes can change by season. Also it's important for us, that we use fresh ingredients.

Salad buffet

1st dish

Patatas de Olot
cheeserisotto
Octopus "a la gallega"
Salad with goatcheese
Green asparagus with shrimps and goatcheese
Mussels in tomatosauce
Pasta Bolognese
"Grandmothers" Canelloni
Housemade codfishdip with bread
Lasagne with vegetables and meat
Puff pastry with vegetables
Zucchiniquiche

2nd dish

grilled sirlouin steak
grilled butifarra
grilled chicken
grilled lamb
grilled rabbit with aioli
mixed meat plate (chicken, bacon, butifarra, lamb)
grilled shrimps
roasted nephrops
Codfish escalloped with garlicsauce
Knuckle of pork with sauce
Baked cheek of pork
Mixed fishplate (gilthead, hake, shrimps, nephrops, mussels, sepia)
Vino tinto "Empordà" des de 1931 Espolla – water– bread–
desert

PRICE:16'50 €

Refreshments aren't included in the menu