

massolà

R E S T A U R A N T

Starters to share or not...

Iberian acorn-fed ham with coca bread, hanging tomato and EVOO	29€
Anchovies from l'Escala (6 Fillets) with homemade focaccia, tomato and grapes	19€
Homemade roasted croquettes	3€/u.
Cod fritters with honey and orange	3€/u.
Carpaccio of Girona beef with Kalamata aioli, parmesan and sun-dried tomatoes	18€
Chef's style salad with tuna belly	14€
Assortment of Catalan cheeses and their accompaniments	15€

Entrantes que os recomienda nuestro chef...

Salad of garden tomatoes with burrata cheese and basil	18€
Pickled sliced zucchini, almonds, avocado and honey and lime vinaigrette	17€
Foie micuit with apple textures and sherry reduction	26€
Beef sirloin steak tartar with a touch of Calvados	29,50€
Eggs from our chicken coop with potatoes and acorn-fed ham	18€
Homemade pappardelle with seafood	22€
Grilled scallops with pumpkin cream, sage and crunch coconut	22€
Grilled octopus with kimchi, potato parmentier and red paprika from La Vera	26€

Rice...

Gentleman's rice with lobster	28€
Dry rice with Iberian ribs, free-range chicken, black garlic mousseline and Angus beef tataki	28€
Seasonal mushroom risotto with pecorino cheese	25€

Fish...

Fish of the day:	28€
Grilled (supreme) ration with baked vegetables with a bakery Format of individual pieces between 300 and 500 gr (psm)	
Confit cod with quince mousseline au gratin and chanfaina	23€
Low-temperature cooked sea bass with pont-neuf chickpeas and preserved chilly	22€
Lacquered tuna tataki with sautéed pak choi	25€

Meats...

Roasted meat with potatoes and lacquered piquillo peppers	
Girona beef fillet	28€
Girona beef entrecote	25€
Angus beef steak 1 kg (minimum 2 people)	70€/ kg
Mellow beef at low temperature with Port reduction and creamy cauliflower	22€
Duck magret with textured pineapple and mini sprouts	24€
Grilled Iberian pork shoulder with sweet potato cream and preserved lemon	26€

Desserts...

Three cheese cake	9€
Fresh fruit tartare with sorbet	7,5€
Apple crumble with macadamia nut ice cream	9€
Chocolate textures	10€
Tiramisu	9€
Chocolate coulant (15 minutes of cooking)	10€
Ice cream and sorbets (Chocolate, Vanilla, Macadamia nuts, Strawberries or Mango)	6€

**Glass bread coke with tomato or without tomato 1,90€ pp. VAT included*