

TO SHARE

Coca bread with tomato and extra virgin olive oil	3,95 €
Cantabrian anchovies with Kalamata olives, tomatoes and olive oil spheres	19,80 €
Hand cut Iberian ham "Juan Manuel"	28,50 €
Cod dices in tempura with "Romesco" sauce	18,80 €
Homemade croquettes with Iberian ham "Juan Manuel"	14,80 €
Grilled clams with lemon and virgin olive oil	26,60 €
Manchego cheese fritters	12,80 €

STARTERS

Varied leaf salad with tomato and Kalamata olives	14,00 €
Caesar salad with low-temperature cooked chicken and our special sauce	17,50 €
Duck 's liver terrine with small dried fruit toasts and sweet wine jelly	21,90 €
Tuna tartar with oyster sauce and soy, avocado emulsion and "pico de gallo"	26,80 €
Rigattoni with tomato sauce, ricotta and fresh basil	13,90 €
Grilled octopus with slow-roasted potatoes, red paprika garlic mayonnaise and coarse salt	23,90 €
Gratin cannelloni with three roasted meats and b�chamel sauce	16,50 €
Carpaccio with parmesan, semi-dry tomato and arugula	18,50 €
Sauteed seasonal mushrooms with foie poele	28,50 €
Low temperatura egg, parmentier and crusty breadcrumbs	16,50 €

RICE

Fish and seafood paella	29,60 €
Seasonal vegetable paella	19,45 €
Creamy spiny lobster rice	34,90 €
Noodle "rossejat" with cuttlefish and prawns	23,50 €
Mixed paella	24,80 €

RECOMMENDATIONS

Monkfish and prawn cannelloni with crustacean cream	31,60 €
Organic beef sirloin from the Pyrenees with Padrón peppers	32,50 €
Baked little monkfish from Roses with potatoes, rehashed garlic and chili pepper	34,20 €

FISH

Grilled monkfish with sautéed vegetables	29,75 €
Turbot with spring onion, garlic shoots, olives, tomato and chilli pepper	29,80 €
Grilled bluefin tuna with vegetables and honey and soy sauce with sesame	29,80 €
Grilled cod with sweet onion, ink and pesto sauce	27,30 €
Monkfish in <i>marinera</i> sauce with potatoes and clams	33,50 €
Sea bass or bream (baked, in salt or Biscayan style) served with sautéed vegetables	M.P.

MEAT

Slow-roasted lamb shoulder, cooked at 63° for 20h. with potatoes, onion and tomato	33,50 €
Veal tenderloin matured 30 days with tarragon cream and potato gratin	31,20 €
Stone-fried veal tenderloin matured 30 days with Padrón peppers	31,20 €
Veal cheek over mashed potatoes and vegetable chips	25,50 €
Organic veal burger from the Pyrenees with seasoned potatoes	17,90 €
Steak tartare with its condiments and small dried fruit and nut toasts	31,50 €
Stone grilled T-Bone steak (800 grams) with french fries and Padrón peppers	66 €

VAT INCLUDED 10%

@xaletdemontjuic

#cuinadalçada

GLUTEN FREE BREAD AVAILABLE

Our facilities are not gluten free, but the dishes can be made with the minimum possible traces. Consult us when placing your order.

We have the allergen cards of all the dishes for your reference.

All raw or semi-cooked products are served in compliance with Royal Decree 1420/2006