

# To share

Olives from Kalamata	4,95
Anxovies from L'Escala 000 with olive oil	22,70
Iberian acorn-fed ham "Juan Manuel" hand cut	32,00
▀ ▲ Rusian salad	17,00
▀ ▲ Artichoke chips with champagne mustard	18,00
Garlic shrimp	22,00
▲ ★ Cod dices disalted in tempura with romesco sauce (6 pieces)	22,00
▲ ★ Iberian ham croquettes acorn "Juan Manuel" (6 pieces)	19,50
XL Carril clams grilled with lemon and virgin olive oil	32,80
Grilled rock mussels	16,90
▲ Clams (tallarinas) sautéed in white wine	22,40
▀ Mixed fried fish	17,80

# Starters

◆ ▲ Fish and seafood soup	16,50
▀ ▲ Rigatoni with fried tomatoes ricotta and fresh basil	14,90
▀ ▲ Cuttlefish tagliatelle with shellfish cream and shrimp	19,70
▲ ★ Rock octopus grilled with confit potatoes, paprika aioli and coarse salt	28,50
Steamed vegetables with seaweed mayonnaise	16,50
▀ ▲ Cannelloni with three roasted meats with béchamel and gratin with parmesan	16,50

# Cold starters

Mixed leaf salad with tomato and Kalamata olives	14,00
◆ ▲ Warm escarole salad with crispy bacon, raisins, pine nuts, and goat cheese	16,90
▀ 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 seasonal tomato, 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
▀ Foie gras terrine pink salt/gelatin, sweet wine and toast	16,00

# Rice

Fish and seafood paella	32,60
Seasonal vegetable paella	21,50
Sea and mountain paella	27,00
Lobster rice broth	36,40
"Rossejat" of noodles with cuttlefish and shrimp	24,50
▲ Mushroom risotto with parmesan cheese	25,00

House bread service 3,00

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

We have gluten-free bread

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

★ Our emblematic dish

◆ Contains nuts

▀ Contains gluten

▲ Contains lactose

# Chef's suggestions

El Xalet  
de Montjuïc

Original Prat artichoke sautéed with Iberian ham	21,50
❖ ▲ ★ Monkfish and shrimp cannelloni with crustacean cream	32,60
Lobster stir-fry with chickpeas and aroma of coriander and lemongrass	32,00
Supreme of marinated corvina with dashi broth and shiitake mushrooms	30,00
❖ ★ Baked monkfish from Rosas with potatoes and garlic and chili sauce	35,80
Basque-style sea bass (min. 2 people) (price per person)	34,00
★ Nebraska veal entrecôte with its garnish	49,00
▲ Kangaroo sirloin with "tartufata" sauce grilled with salt flakes	29,00
Organic beef tenderloin from Vall Fosca with Padrón peppers	36,50
Oxtail "24 hours" at low temperature	26,60

## Fish

Turbot with spring onion, garlic, chili and tomato	33,90
❖ ★ Grilled bluefin tuna with vegetables and honey sauce and soy with sesame	34,00
❖ ★ Baked sea bass (min. 2 people) (price per person)	34,00
Sea bass in salt with sautéed vegetables (min. 2 people) (price per person)	34,00
Grilled sole With mini vegetables	39,00
❖ ★ Baked sea bream (min. 2 people) (price per person)	34,00
Sea bream in salt with sautéed vegetables (min. 2 people) (price per person)	34,00
▲ Cod "pilpil" style with clams	34,00
Cod with wild asparagus, spring garlic and mushrooms	32,00
❖ ★ Fish and chips	32,00

Prices in Euros - VAT INCLUDED

## 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 temperature 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	69,00
▲ Duck magret stone-cooked with its sauces	50,00



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-row products are served in compliance with the RD 1420/2006