

## To share

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

## Starters

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

## Cold starters

|   |       |
|---|-------|
| Mixed leaf salad<br>with tomato and Kalamata olives   | 14,00 |
| ◆ ▲ Warm escarole salad<br>with crispy bacon, raisins, pine nuts,<br>and goat cheese          | 16,90 |
| ▲ César salad<br>with low-temperature chicken<br>and our special sauce                        | 18,50 |
| ◆ ▲ Burrata salad<br>tomato tartar, arugula, Kalamata olives<br>and pesto sauce               | 19,50 |
| Tomato salad<br>seasonal tomato, tuna belly and onion   | 19,80 |
| ☆ Tuna tartare<br>seasoned with oyster and soy sauce,<br>avocado emulsion and "pico de gallo" | 28,80 |
| ◆ Organic beef carpaccio<br>with parmesan, semi-dried tomato and arugula                      | 24,60 |
| ▲ Foie gras terrine<br>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<br>with cuttlefish and shrimp | 24,50 |
| ▲ Mushroom risotto<br>with parmesan cheese          | 25,00 |

House bread service 3,00

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

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

## Fish

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

Prices in Euros - VAT INCLUDED

## Meats

|     |  |       |
|-----|--|-------|
|     | Lamb shoulder<br>cooked at 63° for 20 hours with potatoes,<br>onion and tomato                 | 33,50 |
| ▲ ☆ | Premium beef sirloin<br>aged for 30 days on the grill with potato gratin<br>and tarragon cream | 35,20 |
|     | Premium beef sirloin<br>stone-aged for 30 days with Padrón peppers                             | 35,20 |
| ▲   | Beef stew<br>cooked at a low temperature<br>with creamy potato and vegetable chips             | 29,80 |
| ◆   | Beef burger<br>organic Vall Fosca with chips   | 26,00 |
| ◆ ☆ | Steak tartare<br>with its condiments and toasts  | 36,20 |
|     | "Chuletón" (800 gr) to the stone<br>with chips and Padrón peppers                              | 69,00 |
| ▲   | Duck magret<br>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-raw products are served in compliance with the RD 1420/2006