



TORROELLA MENU

16,50 €

STARTERS

Cold tomato and beet cream with vegetable tartare, ham and fresh basil oil

Cold brandade cannelloni with piquillo pepper cream and crispy onion 

Zucchini carpaccio salad, assorted lettuces and goat cheese with honey and mustard vinaigrette

Scallop hearts with vichyssoise cream of leek and potato with shoulder of iberian ham and hazelnut oil (3,50 € supl.)

Homemade mi-cuit of foie gras made with fried corn crust and Torroella Golden Delicious apple compote (2,90 € supl.)

MAIN COURSE

Dish of meat balls with cuttlefish and peas in their juice

Grilled sea bream fillets with sautéed green beans with ham and garlic and parsley oil

Chicken breast milefeuille stuffed with mushrooms and vegetables with blue cheese cream

Bahia rice* from Mas Pla de pals to the pan with cuttlefish, sausage and rock mussels (on thursdays only)

Baked turbot with cooked potatoes, old-style onions and potatoes with fried garlic and chilli (5,90 € supl.)

Beef fillet with grilled Collverd foie escalope and mild horn of plenty mushroom sauce (6,80 € supl.)

■ Onice rice* from Mas Pla de Pals in a paella in the Palau style with cuttlefish, peas, shrimps and assorted shellfish (3,00 € supl.)

DESSERTS

Coconut mousse with red fruit stew

Coffee custard with chocolate coulis and whipped cream

Creamy yogurt with pear in cinnamon syrup

Can Pauet de Jafre curd with apple confit and honey with caramelised hazelnut crunch (1,80 € supl.)

*Variety of rice dishes

Prices per person with VAT included. Wine, water, bread and desserts included.


Daily menu, from Monday to Friday except holidays.

VILAVELLA MENU

16,50 €

STARTERS

Cold pumpkin and ginger cream with minced roasted aubergine, fresh cheese and two-color sesame oil

Macaroni with smoked salmon cream, crispy fried onion and caper oil 

«Empedrat» of chick peas with vegetables, crumbled cod, assorted lettuce and black olive oil

Scallop hearts with vichyssoise cream of leek and potato with shoulder of iberian ham and hazelnut oil (3,50 € supl.)

Homemade mi-cuit of foie gras made with fried corn crust and Torroella Golden Delicious apple compote (2,90 € supl.)

MAIN COURSE

Grilled veal escalopes with blue cheese cream and Pilaff-style rice

Supreme of fresh cod in green sauce with White beans and clams

Pork tenderloin with cream of mushrooms and baked potato gratin

Bahia rice* from Mas Pla de pals to the pan with cuttlefish, sausage and rock mussels (on thursdays only)

Baked turbot with cooked potatoes, old-style onions and potatoes with fried garlic and chilli (5,90 € supl.)

Beef fillet with grilled Collverd foie escalope and mild horn of plenty mushroom sauce (6,80 € supl.)

■ Onice rice* from Mas Pla de Pals in a paella in the Palau style with cuttlefish, peas, shrimps and assorted shellfish (3,00 € supl.)

DESSERTS

Coconut mousse with red fruit stew

Coffee custard with chocolate coulis and whipped cream

Creamy yogurt with pear in cinnamon syrup

Can Pauet de Jafre curd with apple confit and honey with caramelised hazelnut crunch (1,80 € supl.)

*Variety of rice dishes

Prices per person with VAT included. Wine, water, bread and desserts included.

Daily menu, from Monday to Friday except holidays.



With gluten



Vegetarian