

*It is a pleasure to see each other once again. We are here thanks to you.
We are going to enjoy these new times.*

Some appetizers to start

- Coca bread with tomato and olive oil 3,95 €
- Cantabrian anchovies with a savoury dressing 18,20 €
- Hand-cut Iberian ham 26,30 €
- Diced cod fritters with "Romescó" pepper and nut dressing 17,80 €
- Home-made croquettes with Iberian ham 12,80 €
- Grilled clams with lemon 21,30 €
- Cheese fritters 12,80 €

Starters

- Caesar salad with farmyard chicken low-temperature cooked 17,50 €
- Tomato salad with tuna belly, onions and olives 16,50 €
- Foie gras terrine with small nut toasts and sweet wine 19,80 €
- Organic veal carpaccio, sweet wine, pine nuts and foie gras ice cream 20,40 €
- Tuna tartar with soy and oyster sauce 24,80 €
- Grilled octopus with slow-roasted potatoes and red paprika garlic mayonnaise 21,90 €
- Cannelloni with three roasted meats 16,50 €

With Delta rice

- Fish and seafood paella 29,60 €
- Seasonal vegetable paella 19,45 €
- Creamy spiny lobster rice 34,90 €
- Noodle "rossejat" with cuttlefish and prawns 22,50 €
- Mixed paella 23,80 €

Chef's Recommendations

Monkfish and prawn cannelloni with crustacean cream 24,80 €

Organic beef sirloin with padrón peppers 31,50 €

Organic veal Burger with seasoned potatoes 16,90 €

Baked Little anglerfish from roses with potatoes, rehashed garlic and chili pepper 33,20 €

Egg-straordinary dishes

Potatoes and onion omelette 12,90 €

Fried eggs with seasonal garnish 15,90 €

Daily fish and shellfish

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, honey and soy sauce 29,50 €

Grilled cod with sweet onion, ink and pesto sauce 26,30 €

Monkfish in *marinera* sauce with clams 29,90 €

Wild fish (in salt or Biscayan style) served with sautéed vegetables (for 2 pax) p.s.m

Meats

Slow-roasted lamb with potato, onion and tomato 24,90 €

Veal tenderloin with tarragon cream and potato gratin 29,90 €

Our salted meat with veal tenderloin served with Padron peppers 28,70 €

Veal cheek over mashed potatoes, wine sauce and vegetable chips 25,50 €

Beef steak tartare 26,30 €

@xaletdemontjuic
#cuinadalçada

VAT INCLUDED 10%

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

Desserts

Hot chocolate **foam** with mango and passion fruit sherbet 12,50 €

“**Baileys Carajillo**”: salted cookie, chocolate creamy mousse and Baileys ice cream 12,60 €

Traditional **catalan crème** with red beers 9,90 €

White chocolate **coulant** with red fruits and strawberry sherbet 11,50 €

Candied **apple** with vanilla, creamy cheese dressing and cookie bits 11,50 €

Dessert **Cart** 9,90 €

Recommended desserts

(Cooking time: 15 minutes)

Lukewarm **banana cake**, foam of cheese and coconut, “toffee” syrup and a scoop of chocolate 12,90 €

Frozen sphere of peanut ice-cream covered with chocolate on a salted cookie,
topped with shavings of chocolate and strawberries 11,80 €

Chocolate **temptation** 12,80 €

Sweet wines pairing with the desserts

Vi de glass (D.O. Penedès)

Moscatel Gran Feudo (D.O. Navarra)

Pedro Ximénez F. de Castilla (D.O. Jerez)

Garnacha Vendimia Tardía (D.O. Penedès)

Sauternes Château Lamothe (D.O. Sauternes)

Oporto Noval 10 Años (D.O. Valle del Pinhão)

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Ask for our selection of coffees, herbal infusions and teas